



# OLD FASHIONED CAKE DOUGHNUT MIX

## DOUGHNUT ARTIST SERIES™

### A TRULY PREMIUM DOUGHNUT MIX COLLECTION FOR THE EXPERIENCED MASTER BAKER

Unlimited design capabilities

Premium cake doughnut mixes with excellent petal break, low oil absorption, outstanding water absorption, great size, pops in the fryer and no after taste. Hints of buttermilk and sour cream add to the rich flavor throughout.

Available in 50 lb. bags.

Store in a cool, dry place.

#### INGREDIENTS:

ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, MALTED BARLEY FLOUR, ASCORBIC ACID), SUGAR, SOYBEAN OIL, DEXTROSE, NONFAT DRY MILK, DEFATTED SOY FLOUR, SALT, DRIED EGG YOLKS, SOY LECITHIN, LEAVENERS (SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE), NATURAL FLAVOR, EMULSIFIER, N&A FLAVOR, MONOCALCIUM PHOSPHATE, SODIUM STEAROYL LACTYLATE.



#### FOR MORE INFORMATION:

information@sunrisefoodservice.com  
sunrisefoodservice.com/doughnut-artist-series  
(Please see our website translation in Khmer)

Toll Free: (877) 905-9658 Phone: (323) 264-8364  
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### Introducing our Doughnut Artist Series!

Our Doughnut Artist Series was born out of the belief that Doughnut Bakers are true Artisans and that several small innovations can come out of a 50 lb. bag.

The Doughnut Innovators strive to provide a highly, customized experience to all doughnut lovers.

For this, they deserve a premium product line that includes choice customer service, packaged in a colorful palette of flavors that speak directly to the artist within. The items are color-coded to make your back of house easier.

Distributed exclusively by  
Sunrise Foodservice, Inc.

*The Bakery Specialist*

We offer a broad scope of traditional foodservice items with a focus on fresh foods and staples for bakeries.



DOUGHNUT ARTIST SERIES

# OLD FASHIONED CAKE DOUGHNUT MIX

## TRY ALL OF OUR PREMIUM GLAZE, YEAST RAISED & CAKE DOUGHNUT MIX VARIETIES

50 lb Bag Signature Glaze

50 lb Bag Premier Yeast Raised Doughnut Mix

50 lb Bag High Yield Doughnut Mix

50 lb Bag Spice Cake Doughnut Mix

50 lb Bag Vanilla Cake Doughnut Mix

50 lb Bag Buttermilk Bar Doughnut Mix

50 lb Bag Chocolate Cake Doughnut Mix

50 lb Bag Old Fashioned Cake Doughnut Mix

30 lb Bag Red Velvet Cake Doughnut Mix

30 lb Bag Blueberry Cake Doughnut Mix

30 lb Bag Vegan Cake Doughnut Mix

30 lb Bag French Cruller Doughnut Mix

|                                                                                                                                                                                                                                                                                                        | INGREDIENTS  | SMALL BATCH | LARGE BATCH |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|-------------|-------------|
| STAGE 1                                                                                                                                                                                                                                                                                                | DOUGHNUT MIX | 10 lb       | 50 lb       |
|                                                                                                                                                                                                                                                                                                        | WATER        | 4 lb 3 oz   | 20-21 lb    |
| BATTER TEMPERATURE: 70-76 °F<br>FLOOR TIME: 5-10 min<br>FRYER TEMPERATURE: 335-355 °F<br>FRY TIME:<br>For traditional break, fry 55 seconds on first side, 60 seconds on second side.<br>For petal break, fry 45 seconds on first side, 90 seconds on second side, then 60 seconds more on first side. |              |             |             |

### SUGGESTED INSTRUCTIONS:

Add water to the bowl, then dry mix. Mix on LOW speed for 1 minute.  
Mix on MEDIUM speed for 4 minutes.

\*THESE INSTRUCTIONS ARE ONLY SUGGESTIONS.

|                                                                                                                                                                                                                                                                                                                                                           | INGREDIENTES    | LOTE PEQUEÑO | LOTE GRANDE |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|--------------|-------------|
| PASO 1                                                                                                                                                                                                                                                                                                                                                    | MEZCLA DE DONAS | 10 lb        | 50 lb       |
|                                                                                                                                                                                                                                                                                                                                                           | AGUA            | 4 lb 3 oz    | 20-21 lb    |
| TEMPERATURA DE BATIDO: 70-76 °F<br>TIEMPO DE REPOSO: 5-10 minutos<br>TEMPERATURA PARA FREÍR 335-355 °F<br>TIEMPO DE FREÍR:<br>Freír durante 55 segundos en el primer lado, 60 segundos en el lado siguiente.<br>Se parten los bordes de la dona freír por 45 segundos en un lado, 90 segundos en el otro lado, despues 60 segundos mas en el primer lado. |                 |              |             |

### INSTRUCCIONES SUGERIDAS:

En un tazón añada la agua luego añada la mezcla de donas.  
Mezcle a BAJA velocidad durante 1 minuto.  
Continuar con la velocidad MEDIA durante 4 minutos.

\*INSTRUCCIONES SON SOLO SUGERENCIAS.

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