



DO IT YOURSELF DOUGHNUT KIT

COMES WITH

- 1 Pound Doughnuttery Doughnut Mix
- 4 Doughnuttery Sugar Blends
- 1 Reusable Doughnut Depositor

YOU WILL NEED

- oil (vegetable shortening, canola, soy, peanut, or safflower oils)
- frying pan or deep fryer
- chopstick, fork or spatula
- electric mixer or whisk
- thermometer
- 1 med. mixing bowl
- sheet pan or plate
- four small bowls
- paper towels

Turn Over for Cooking Instructions

QUESTIONS / COMMENTS / INFO

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DO IT YOURSELF DOUGHNUT KIT INSTRUCTIONS

MIXING

In a mixing bowl, combine doughnut mix with 1 cup warm water. Using a whisk or electric mixer, mix at low speed for 1 minute, then medium speed for 1 minute. Let batter rest for 10 minutes. Using a large spoon, fill the doughnut depositor with batter.

FRYING

Heat oil to 350° F. Fry the doughnuts in either a countertop deep fryer or frying pan or large pot using 2-4 inches of oil.

For best results fry in: Vegetable Shortening, Canola, Soy, Peanut, or Safflower Oil.

Holding the depositor, at the top, with your first and second fingers, and your thumb on the plunger, position depositor 2-4" above the hot oil, being careful not to touch the hot oil with the depositor. Depress the plunger with your thumb for approx. 8 seconds until a small amount of batter extrudes from the depositor and gathers at the bottom. Lift your thumb to close the depositor and the batter will drop into the oil in a ring shape. Deposit several doughnuts 1-2" apart.

Cook doughnuts for approximately 1 minute on each side, using a chopstick, fork, or spatula to flip. Once doughnuts are golden brown on each side, remove from oil and place on layer of paper towels or cooling rack to drain and cool.

SUGARING:

Coat warm doughnuts with the Doughnuttery Doughnut Sugars. Serve immediately and enjoy!