

Donut (Yeast Raise)

(Mauri Donut Mix)



Ingredients

	Weight (gm)
Mauri Donut Mix	500
Mauripan Instant Yeast	11
Vegetable Oil	25
Cold Water (0-1°C)	230-245

1. Put all the ingredients in a mixer with dough hook attached.
2. Mix until the dough is fully developed.
3. Rest dough for 10 mins and cover the dough to prevent skinning.
4. Roll the dough and cut with donut cutter.
5. Leave to proof at room temperature for 40 – 45mins.
6. Fry the donut until golden brown.
7. Coat the donut with various type of Mauri Donut Coating or dusting sugar.

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