



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Doughnuts



FINISHED PRODUCT

Doughnut

LEMON CAKE DOUGHNUT

OVERVIEW

19-145

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS MUFFIN MIX	0.600	100.00
Yogurt, vanilla	0.090	15.00
Eggs	0.200	33.33
Water	0.130	21.67
Vegetable Oil	0.120	20.00
Lemon Zest	0.004	0.67
Lemon Juice	0.060	10.00

Total Weight: 1.204

Group Frosting

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.125	-
Lemon Juice	0.020	-
Lemon Zest	0.003	-

Total Weight: 0.148

Yield: 20 pcs

METHOD

How to do it:

Cake Batter:

1. Place all batter ingredients in a mixing bowl with paddle attachment and blend for 1 minute on low speed.
2. Scrape and continue mixing on medium speed for 5-6 minutes.
3. Deposit the batter in a cake doughnut silicon mold.
4. Bake for 15-18 minutes at 185-190°C. DO NOT OVERBAKE!
5. Remove from the mold and cool down.
6. Pour the frosting and let it set before decorating.
7. Decorate as desired and serve.

Frosting

1. Lightly heat the Pettinice RTU White Icing in a microwave.
2. Mix in the lemon juice and lemon zest.
3. Pour over baked doughnuts.