



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Doughnuts



FINISHED PRODUCT

Doughnut

RED VELVET CAKE DOUGHNUT

OVERVIEW

19-144

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.200	100.00
Water	0.080	40.00
Eggs	0.050	25.00
Vegetable Oil	0.020	10.00
Total Weight:		0.350

Group Frosting

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.100	-
Cream Cheese, whipped	0.060	-
Lemon Zest	0.002	-
Total Weight:		0.162

Yield: 5 pcs

## METHOD

### 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 12-15 minutes at 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. Fold in the whipped cream cheese and lemon zest.
3. Dip or pour over the baked doughnuts.