



Dawn®



Cinnamon Twist Donuts



Dawn Raised A Donut Mix	10kg
Dried Bruggerman Yeast	180g
Ice	1kg
Water	3.6kg

Cinnamon Powder

Dawn Crystal Glaze

Mix on Spiral mixer.

Mix-2 minutes on slow speed, 14 minutes on 2nd speed, check dough is elastic.

Cut into 4 balls of dough. rest 25 minutes on bench

Degas, and pass through pastry roller until number 5

Pin out to a rectangle, spray with water, sprinkle on cinnamon half only, fold other half on top and cut into strips approx half inch wide, twist on table with both hands in opposite direction, allow pcs to twist up. tray up.

Proove for 35 minutes (Heat 6-7, Humidity 5-6)

Fry at 190c for approx 50-55 seconds per side.

Glaze donuts whilst hot with Dawn Crystal Glaze