



# BUTTERMILK BAR DOUGHNUT MIX

## DOUGHNUT ARTIST SERIES™

### A TRULY PREMIUM DOUGHNUT MIX COLLECTION FOR THE EXPERIENCED MASTER BAKER

Unlimited design capabilities

Premium cake doughnut mixes with low oil absorption, outstanding water absorption, great height and size, pops in the fryer and no after taste. Smooth aroma, slightly sour, tart and sweet throughout.

Available in 50 lb. bags.  
Store in a cool, dry place.

#### INGREDIENTS:

ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, WHEAT STARCH, NONFAT DRY MILK, BUTTERMILK POWDER, SALT, DRIED EGG YOLKS, LEAVENERS (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE), N&A FLAVORS, POTATO FLOUR, DEXTROSE, DEFATTED SOY FLOUR, SODIUM STEAROYL LACTYLATE, SOY LECITHIN, NUTMEG OIL.



#### FOR MORE INFORMATION:

information@sunrisefoodservice.com  
sunrisefoodservice.com/doughnut-artist-series  
(Please see our website translation in Khmer)

Toll Free: (877) 905-9658 Phone: (323) 264-8364  
Text: (323) 894-7850 Fax: (323) 264-8374



### Introducing our Doughnut Artist Series!

Our Doughnut Artist Series was born out of the belief that Doughnut Bakers are true Artisans and that several small innovations can come out of a 50 lb. bag.

The Doughnut Innovators strive to provide a highly, customized experience to all doughnut lovers.

For this, they deserve a premium product line that includes choice customer service, packaged in a colorful palette of flavors that speak directly to the artist within. The items are color-coded to make your back of house easier.

Distributed exclusively by  
Sunrise Foodservice, Inc.

*The Bakery Specialist*

We offer a broad scope of traditional foodservice items with a focus on fresh foods and staples for bakeries.



# BUTTERMILK BAR DOUGHNUT MIX

DOUGHNUT ARTIST SERIES

## TRY ALL OF OUR PREMIUM GLAZE, YEAST RAISED & CAKE DOUGHNUT MIX VARIETIES

50 lb Bag Signature Glaze

50 lb Bag Premier Yeast Raised Doughnut Mix

50 lb Bag High Yield Doughnut Mix

50 lb Bag Spice Cake Doughnut Mix

50 lb Bag Vanilla Cake Doughnut Mix

50 lb Bag Buttermilk Bar Doughnut Mix

50 lb Bag Chocolate Cake Doughnut Mix

50 lb Bag Old Fashioned Cake Doughnut Mix

30 lb Bag Red Velvet Cake Doughnut Mix

30 lb Bag Blueberry Cake Doughnut Mix

30 lb Bag Vegan Cake Doughnut Mix

30 lb Bag French Cruller Doughnut Mix

	INGREDIENTS	SMALLER BATCH	SMALL BATCH	LARGE BATCH
STAGE 1	DOUGHNUT MIX	5 lb	10 lb	50 lb
	WATER	1 lb 12 oz	3 lb 8 oz	17 lb 8 oz
BATTER TEMPERATURE:				58-65 °F
FLOOR TIME:				Variable
FRYER TEMPERATURE:				325-335 °F
FRY TIME:				2-2.5 min per side

### SUGGESTED INSTRUCTIONS:

Add water to the bowl, then dry mix. Mix on LOW speed for 1 minute.

Mix on MEDIUM speed for 3 minutes.

Cut to desired shape and size.

\*THESE INSTRUCTIONS ARE ONLY SUGGESTIONS.

	INGREDIENTES	LOTE MAS PEQUEÑO	LOTE PEQUEÑO	LOTE GRANDE
PASO 1	MEZCLA DE DONAS	5 lb	10 lb	50 lb
	AGUA	1 lb 12 oz	3 lb 8 oz	17 lb 8 oz
TEMPERATURA DE BATIDO:				58-65 °F
TIEMPO DE REPOSO:				10 minutos
TEMPERATURA PARA FREÍR:				325-335 °F
TIEMPO DE FREÍR:				2-2½ minuto por cada lado

### INSTRUCCIONES SUGERIDAS:

En un tazón añada la agua luego añada la mezcla de donas.

Mezcle a BAJA velocidad durante 1 minuto.

Continuar con la velocidad MEDIA durante 3 minutos.

Forma al tamaño deseado.

\*INSTRUCCIONES SON SOLO SUGERENCIAS.

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