



SPICE CAKE DOUGHNUT MIX

DOUGHNUT ARTIST SERIES™

A TRULY PREMIUM DOUGHNUT MIX COLLECTION FOR THE EXPERIENCED MASTER BAKER

Unlimited design capabilities

Premium cake doughnut mixes with excellent star break, low oil absorption, good cell structure, outstanding water absorption, great height and size, smooth surface, pops in the fryer and no after taste. Delicious spice aroma and taste throughout.

Available in 50 lb. bags.

Store in a cool, dry place.

INGREDIENTS:

ENRICHED WHEAT FLOUR BLEACHED (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, DEFATTED SOY FLOUR, NONFAT MILK, PREGELATINIZED WHEAT STARCH, CONTAINS LESS THAN 2% OF EACH OF THE FOLLOWING: SODIUM ACID PYROPHOSPHATE, EGG YOLKS, DEXTROSE, BAKING SODA, SALT, SOY LECITHIN, SODIUM STEAROYL LACTYLATE, CORN STARCH, SODIUM CARBOXYMETHYLCELLULOSE, SILICON DIOXIDE, NATURAL AND ARTIFICIAL FLAVOR, WATER, SODIUM SILICOALUMINATE, ETHYL ALCOHOL, SPICES.

CONTAINS: WHEAT, SOY, MILK, EGGS

CONTIENE: TRIGO, SOYA, LECHE, HUEVO



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.



SPICE CAKE 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	2 lb 7.5 oz	4 lb 15 oz	25-26 lb
BATTER TEMPERATURE:		70-76 °F		
FLOOR TIME:		10 minutes		
FRYER TEMPERATURE:		375 °F		
FRY TIME:		1 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 2 minutes.

*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	2 lb 7.5 oz	4 lb 15 oz	25-26 lb
TEMPERATURA DE BATIDO:		70-76 °F		
TIEMPO DE REPOSO:		10 minutos		
TEMPERATURA PARA FREÍR:		375 °F		
TIEMPO DE FREÍR:		1 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 2 minutos.

*INSTRUCCIONES SON SOLO SUGERENCIAS.

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

Distributed exclusively by
Sunrise Foodservice, Inc.

The Bakery Specialist

