

Cake-Type Doughnuts



INGREDIENTS

	Usage Levels (%)
Flour, all-purpose	39.32
Water	31.40
Sugar	15.85
Vegetable oil	3.88
Soy flour, defatted	3.88
Skimmed milk powder	2.00
Baking powder	1.73
Salt	0.62
Egg, yolk, dried	0.52
Vanilla	0.36
Whey protein concentrate, 80% protein (WPC 80)	0.35
Lecithin	0.09
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	410kcal
Total Fat	22g
Saturated Fat	2g
Trans Fat	0.5g
Cholesterol	10mg
Total Carbohydrates	46g
Dietary Fiber	2g
Sugars	17g
Protein	7g
Calcium	144mg
Magnesium	23mg
Phosphorus	126mg
Potassium	150mg
Sodium	410mg
Iron	1mg
Vitamin A	10IU
Vitamin C	0mg

PREPARATION

1. **Cream oil, sugar and salt.**
2. **Sift all the dry ingredients together.**
3. **Mix the above mixtures at low speed until well blended.**
4. **Add water to the combined mixes and blend for 2 minutes on medium speed.**
5. **Fry in an oil bath held at 177°C (350°F), turning as needed to secure completed and even browning.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.