



CREAM-FILLED DOUGHNUTS

INGREDIENTS	%	Baker's %
Flour, bread	44.0	80.0
Flour, cake	11.0	20.0
Water, variable	30.2	55.0
Shortening	4.4	8.0
Whole Egg, liquid	2.8	5.1
Sugar	2.8	5.1
Yeast, compressed	2.5	4.5
Reddi-Sponge [®] , dough conditioner	1.4	2.5
Salt	0.9	1.6
Flavor	To suit	To suit

PROCEDURE

1. Blend together sugar, flour, **Reddi-Sponge** and shortening.
2. Add eggs in two stages and blend well.
3. Add $\frac{3}{4}$ of the water and flavoring. Stir to combine.
4. Dissolve yeast in remaining water and set aside.
5. Add the yeast solution and develop the dough.
6. Rest dough 30-40 minutes.
7. For filled doughnuts, scale into presses; for ring type, scale larger pieces and form into rectangular shape. Rest 10-12 minutes.
8. For filled doughnuts, press out large units and separate the pieces of dough as they are or round as for hamburger rolls. Allow units to reach $\frac{3}{4}$ proof and then place on frying screens.
9. For ring doughnuts, roll out pieces of dough evenly to about $\frac{1}{2}$ inch thick. Cut out with doughnut cutter. Allow units to reach $\frac{3}{4}$ proof.
10. Fry in preheated fat at 380-385°F. Doughnuts should brown in 1 minute per side. Drain and place gently on brown paper to absorb fat. Allow doughnuts to cool.
11. Fill with Bakery Cream-Type Filling.

BENEFITS

Reddi-Sponge reduces mix time and eliminates the need for fermentation through the gluten development action of L-cysteine hydrochloride. It also contributes milk solids for flavor and color.