



Solid equipment. Sound advice.



N50 MIXER RECIPES

CAKE DONUTS Yield: 12 doughnuts and 12 doughnut holes

- 2 large eggs
- 2/3 cup sugar
- 2/3 cup sour cream
- 3 tablespoons unsalted butter;
melted and cooled
- 3 cups all purpose flour
- 1 teaspoon vanilla
- 2 teaspoons double-acting baking
powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 pint (32 oz.) vegetable oil for
frying

In the mixer bowl using the “B” flat beater, beat eggs with sugar on speed 2 until the mixture is thick and light, about 2 – 3 minutes. Add sour cream, butter and vanilla mixing well on speed 1 for about 3 minutes, or until completely mixed. Scrape bowl as necessary.

Switch agitators to the dough hook. In another bowl sift together flour, double acting baking powder, baking soda and salt. Add the flour mixture to the sour cream mixture 1 cup at a time turning off machine during addition, then turn back on and mix on speed 1 after each addition until the dough is just combined.

Mix until the dough begins to leave the sides of the bowl. (The dough will be somewhat sticky.)

Turn the dough out onto a surface sprinkled generously with flour. Dust the top of the dough with more flour and roll or pat it out 1/3 inch thick.

Let the dough rest for 10 minutes.

Cut the donuts out with a biscuit cutter, dipped in flour. Cut the centers out with an icing tip or small bottle lid. Set aside.

Gather up the scraps, and gently pat them back into mound, flatten until about 1/3 inch thick, cut out donuts and holes. Do this until all scraps are used.

In a large, thick-bottomed pan, heat 3 inches vegetable oil to 350°. Fry the doughnuts, 4 at a time for 1 minute on each side, or until they are golden brown. Transfer them with a metal slotted spoon to paper towels to drain.

Fry the doughnut holes, 4 – 8 at a time for 45 seconds on each side, or until they are golden brown. Transfer them with the slotted spoon to paper towels to drain.

Allow to cool and dip in cinnamon-sugar, powdered sugar or melted chocolate.