

Yeast Raised Doughnut Dough

Yield: 2 ½ #

Ingredients:

Bread flour	13 oz
Cake flour	8 oz
Yeast	0.66 oz
Water	10.625 oz
Eggs	2.7 oz
Sugar	1.375 oz
Nonfat dry milk powder	1.375 oz
Baking powder	0.375 oz
Salt	0.375 oz
Ground nutmeg	½ tsp
Shortening	4 oz

Directions:

1. Mix like all other breads. (shaggy mess then add salt)
2. Proof, fold gently (de-gas) and proof again.
3. Roll dough out and cut shapes.
4. Allow to rest before frying.