

**RAISED DOUGHNUTS (SWEET DOUGH MIX)**

**Yield** 100

**Portion** 1 Doughnut

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
194 cal	29 g	6 g	8 g	0 mg	323 mg	13 mg

**Ingredient**

SWEET DOUGH MIX  
 YEAST,ACTIVE,DRY  
 EXTRACT,VANILLA  
 NUTMEG,GROUND  
 WATER  
 SUGAR,POWDERED,SIFTED

**Weight**

9 lbs  
 3-3/4 oz  
 1/3 oz  
 1/8 oz  
 3-1/8 lbs  
 1 lbs

**Measure**

2 gal 1/8 qts  
 1/2 cup 1 tbsp  
 1/3 tsp  
 1/3 tsp  
 1 qts 2 cup  
 1 qts

**Issue**

**Method**

- 1 Prepare doughnuts according to directions on the container of Sweet Dough Mix.
- 2 When cool, roll in granulated sugar or sifted powdered sugar or in Cinnamon Sugar Filling, Recipe No. D 042 00, or dip in Vanilla Glaze, Almond Glaze, or Rum Glaze, Recipe Nos. D 046 00, D 046 01, D 046 02. Place glazed doughnuts on racks to drain.