



# DOUGHNUT MIX

## OUR SIGNATURE RECIPE FOR BUTTERMILK DOUGHNUTS

Fresh-from-the-oven, warm, homemade doughnuts are easy to make with our signature mix. Baked instead of fried, our buttermilk doughnuts are tender-crumbed, golden, and turn out perfectly every time.



### TO MAKE 1 BATCH YOU'LL NEED

- 2 large eggs
- 3 tablespoons milk or water
- 2 tablespoons melted butter or vegetable oil

**BAKES 6 REGULAR OR 24 MINI DOUGHNUTS**

### THIS BOX CONTAINS TWO BAGS OF DOUGHNUT MIX.

- PREHEAT** oven to 375°F. Lightly spray doughnut pan with non-stick pan spray.
- BEAT** eggs lightly. Mix in milk or water and melted butter or oil. Stir in one bag of mix, until evenly combined.
- FILL** each ring two-thirds full.
- BAKE** doughnuts for 10-12 minutes (in a regular-sized doughnut pan), or 8-10 minutes (in a mini pan), until tops spring back when touched.
- COOL** in pan for several minutes. Serve plain; or dip in glaze, or non-melting sugar; as desired.

### EASY VANILLA GLAZE

Stir together 1 1/4 cups sifted confectioners' sugar, 1 tablespoon light corn syrup, 1 tablespoon melted butter, 1-2 tablespoons milk or water, and 1/2 teaspoon vanilla extract. Add extra liquid or confectioners' sugar as needed.

**MAKES ABOUT 1/2 CUP GLAZE**



### BAKER'S TIP:

For a cinnamon sugar finish: Combine 1/2 cup sugar with 1 tablespoon cinnamon and coat doughnuts while still warm.

**COMPLIMENTS OF**  
*The King Arthur Flour Kitchen*



## OUR SIGNATURE RECIPE FOR BUTTERMILK DOUGHNUT MIX

*Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.*

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.  
855.371.BAKE (2253)  
[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

**100% EMPLOYEE-OWNED. 100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



## OUR SIGNATURE RECIPES

# DOUGHNUT MIX

*Classic buttermilk doughnuts with a delicate texture and just a hint of cinnamon. Baked, not fried.*

**1 BAKES ONE DOZEN DOUGHNUTS**



NET WT 16 OZ (1 LB) 454g

Glaze not included.

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## Nutrition Facts

Serving Size about 1/4 cup mix (38g)  
Servings Per Container 12

Amount Per Serving	Mix Prepared	
<b>Calories</b>	140	200
Calories from Fat	0	50
<b>% Daily Value**</b>		
<b>Total Fat 0g*</b>	<b>0%</b>	<b>9%</b>
Saturated Fat 0g	0%	15%
Trans Fat 0g		
<b>Cholesterol 0mg</b>	<b>0%</b>	<b>25%</b>
<b>Sodium 180mg</b>	<b>8%</b>	<b>8%</b>
<b>Total Carbohydrate 31g</b>	<b>10%</b>	<b>11%</b>
Dietary Fiber 1g	4%	4%
Sugars 18g		
<b>Protein 2g</b>		
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	8%	10%
Iron	2%	4%

\*Amount in Mix. Prepared contributes an additional 60 Calories (50 Calories from Fat), 6 g Total Fat (3 g Saturated Fat), 75 mg Cholesterol, 20 mg Sodium, 1 g Total Carbohydrate (1 g Sugars), 3 g Protein

\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**INGREDIENTS:** Unbleached Pastry Flour (soft wheat flour), Cane Sugar, Buttermilk, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Cinnamon, Sea Salt, Natural Flavor. **CONTAINS: Milk, Wheat.**

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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

**BEST IF BAKED BY:**



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