



VALENTINE CAKE DONUTS



Featuring GemPro Nova Wheat Protein

INGREDIENTS

- 100% Cake Flour
- 99% Buttermilk
- 89% Granulated Sugar
- 51% Unsalted Butter
- 11% GemPro Nova-A
- 9% Dutch Cocoa Powder
- 3.5% Vanilla Extract
- 2.2% Baking Powder
- 1.3% Vinegar
- 0.9% Red Food Coloring
- 0.9% Baking Soda
- 0.9% Salt

PREP TIME

- Prep Time | 20 min
- Bake Time | 22 min
- Total Time | 45 min
- Duration | <2 days

PROCEDURE

01

Cream together sugar, salt and butter in mixing bowl with paddle attachment for 3 min or until fluffy.

02

Add half of the dry ingredients to bowl and mix on Speed 2 for 1 min. Add half of the liquids and mix on Speed 2 for 30 sec or until smooth.

03

Add remaining dry ingredients and mix on Speed 2 for 30 sec; scrape bowl. Add remaining liquids and mix on Speed 2 for 30 sec; scrape bowl. Increase to Speed 4 for an additional 30 sec

04

Transfer batter to piping bag and pipe 55-60 g batter into silicone donut mold. Bake at 350F for 22 minutes.