Jam and cream doughnuts

NZBK-045 · Breads Buns And Scones · 16 doughnuts

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

600 g bread flour

290 mL milk

2 eggs

65 g butter

55 g sugar

10 g instant yeast

9 g salt

canola oil for frying

180 g raspberry jam

300 mL cream

75 g caster sugar for coating

PREPARATION

1. Knead dough and let rise.
2. Portion, shape and proof.
3. Fry in batches at 170–175°C, turning until evenly golden and fully cooked.
4. Drain, coat and cool.
5. Split and fill with jam and whipped cream, then refrigerate under the food control plan.

ALLERGEN CHECK

Wheat, milk, egg. Check fryer cross-contact.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-045-jam-and-cream-doughnuts

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