

Extended Donuts

ingredients	amount
wheat flour, type 550	10000 g
water	2850 g
Westfalia Backstabil Pro	2500 g
whole egg	3000 g
yeast	750 g
baking powder	80 g
salt	125 g
total amount	19305 g

method:

Knead the ingredients 2 minutes by slow and 7 minutes by fast in a kneading machine to a smooth dough.

Weight dough-pieces of 2000g, roll them round and keep rested for 15 minutes, following press the dough by using a bun divider rounder.

Keep the dough balls rested for another 20 minutes, roll them to a thickness of 2 mm, extend the dough pieces from the inside to the outside to create a thin center and a thicker edge.

Place the dough pieces in the proofer.

When they are puffed up, bake them in a deep fat fryer at 175 °C for 2 minutes each side.

Cover the warm donuts with cinnamon sugar.

