



DOUGHNUT MIX

OUR SIGNATURE RECIPE FOR

APPLE CINNAMON DOUGHNUTS

Fresh-from-the-oven, warm, homemade doughnuts are easy to make with our signature mix. Baked instead of fried, our apple cinnamon doughnuts are made with real fruit and premium spices, 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.

- 1 • **PREHEAT** oven to 375°F. Lightly spray doughnut pan with non-stick pan spray.
- 2 • **BEAT** eggs lightly. Mix in milk or water and melted butter or oil. Stir in one bag of mix, until evenly combined.
- 3 • **FILL** each ring two-thirds full.
- 4 • **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.
- 5 • **COOL** in pan for several minutes. Serve plain; or dip in glaze, or non-melting sugar; as desired.

EASY CINNAMON 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 cinnamon. 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



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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

**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 baked doughnuts with real apples and a hint of fragrant cinnamon in every bite. Baked, not fried.

**•BAKES•
ONE DOZEN
DOUGHNUTS**



NET WT 16 OZ (1 LB) 454g

Nutrition Facts

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

Amount Per Serving	Mix	Prepared
Calories	130	200
Calories from Fat	5	50
	% Daily Value**	
Total Fat 0g*	0%	9%
Saturated Fat 0g	0%	15%
Trans Fat 0g		
Cholesterol 0mg	0%	25%
Sodium 260mg	11%	12%
Total Carbohydrate 31g	10%	10%
Dietary Fiber 1g	4%	4%
Sugars 17g		
Protein 2g		
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	4%	6%
Iron	2%	4%

*Amount in Mix. Prepared contributes an additional 70 Calories (45 Calories from Fat), 6 g Total Fat (3 g Saturated Fat), 75 mg Cholesterol, 30 mg Sodium, 2 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, Apples, Buttermilk, Potato Flour, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Cinnamon, Sea Salt, Natural Flavors. **CONTAINS:** Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

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BEST IF BAKED BY:



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