



## BUTTERMILK DOUGHNUT MIX

OUR SIGNATURE RECIPE FOR

## BUTTERMILK DOUGHNUTS

### YOU'LL NEED

DOUGHNUTS	6 regular doughnuts	24 mini doughnuts	12 regular doughnuts	48 mini doughnuts
EGGS	2 eggs	2 eggs	4 eggs	4 eggs
MILK OR WATER	3 tablespoons	3 tablespoons	6 tablespoons	6 tablespoons
MELTED BUTTER OR VEGETABLE OIL	2 tablespoons	2 tablespoons	4 tablespoons	4 tablespoons
MIX	1 bag	1 bag	2 bags	2 bags

THIS BOX CONTAINS TWO BAGS OF MIX.

- PREHEAT** oven to 375°F. Spray doughnut pan with non-stick pan spray.
- BEAT** eggs lightly. Mix in milk or water and melted butter or oil. Stir in mix, until evenly combined.
- FILL** each ring two-thirds full.
- BAKE** for 10 to 12 minutes (in a regular-sized doughnut pan), or 8 to 10 minutes (in a mini pan), until tops spring back when touched.
- COOL** in pan for several minutes. Serve plain, glazed, or rolled in 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 to 2 tablespoons milk or water, and 1/2 teaspoon vanilla extract. Add extra liquid or confectioners' sugar as needed.

### COMPLIMENTS OF

*The King Arthur Flour Kitchen*

OUR SIGNATURE RECIPE FOR

## BUTTERMILK DOUGHNUT MIX

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OUR SIGNATURE RECIPES

# DOUGHNUT MIX

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

**•BAKES.  
ONE DOZEN  
DOUGHNUTS**

*Buttermilk*



NET WT 16 OZ (1 LB) 454g

Glaze not included.

## BUTTERMILK DOUGHNUT MIX

### Nutrition Facts

12 servings per container  
Serving size 1/4 cup mix (38g)

Calories	Mix		Prepared	
	140		200	
	% Daily Value*		% Daily Value*	
Total Fat	0g	0%	6g	8%
Saturated Fat	0g	0%	3g	15%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	75mg	25%
Sodium	170mg	7%	200mg	9%
Total Carbohydrate	31g	11%	32g	12%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	18g		19g	
Incl. Added Sugars	17g	34%	17g	34%
Protein	2g		5g	
Vitamin D	0mcg	0%	0.4mcg	2%
Calcium	90mg	6%	110mg	8%
Iron	0.3mg	2%	0.6mg	4%
Potassium	70mg	2%	110mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a diet. 2,000 calories a day is used for general nutrition advice.

**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.

THE KING ARTHUR FLOUR COMPANY, INC.  
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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.

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