

BUTTERMILK DOUGHNUTS

BAKES UP TO 12 STANDARD DOUGHNUTS OR 48 MINI DOUGHNUTS This box contains 2 bags of doughnut mix.

YOU'LL NEED	STANDARD DOUGHNUTS		MINI DOUGHNUTS	
	6	12	24	48
MIX	1 bag	2 bags	1 bag	2 bags
LARGE EGG(S)	2 eggs	4 eggs	2 eggs	4 eggs
MELTED BUTTER OR VEGETABLE OIL	2 tablespoons	4 tablespoons	2 tablespoons	4 tablespoons
MILK OR WATER	3 tablespoons	6 tablespoons	3 tablespoons	6 tablespoons

DIRECTIONS

- 1. PREHEAT oven to 375°F. Spray doughnut pan with nonstick pan spray.
- 2. BEAT eggs lightly. Mix in melted butter or oil, and milk or water. Stir in mix, until evenly combined. Fill each ring two-thirds full.
- 3. BAKE according to chart until tops spring back when touched. The doughnuts should not brown on top. Cool in pan for several minutes. Serve plain, glazed, or rolled in cinnamon-sugar or non-melting as desired.

For guidelines on baking at high altitude visit Bakewith.us/Altitude

BAKE TIMES

STANDARD DOUGHNUTS	10-12 MINUTES		
MINI DOUGHNUTS	8-10 MINUTES		

EASY VANILLA GLAZE:

Stir together 11/4 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.



BAKING WITH JOY SINCE 1790

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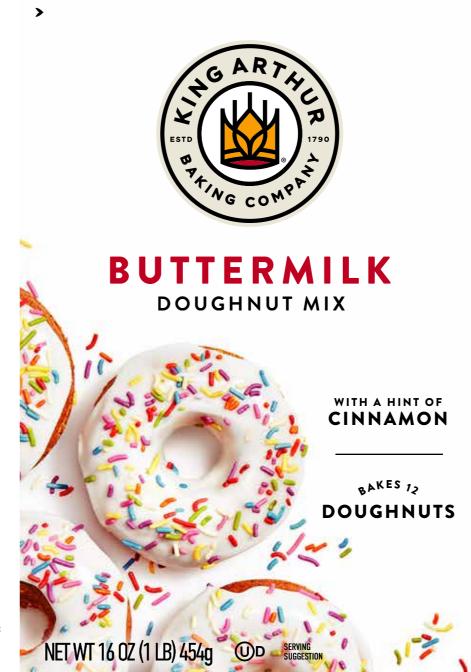
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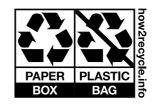


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Sourced non-GMO. Learn more at KingArthurBaking.com/non-gmo







BUTTERMILK DOUGHNUT MIX

Nutrition Facts

12 servings per container

Serving size 1/4 cup mix (38g)

	_	Mix		pared
Calories	14	40	20) ()
	% Daily	Value*	% Daily \	/alue*
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 daily 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, CORN STARCH), CINNAMON, SEA SALT, NATURAL FLAVOR.

CONTAINS: MILK, WHEAT.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY: