



## 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.

### 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.*

**1 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)

	Mix	Prepared
<b>Calories</b>	<b>140</b>	<b>200</b>
	% Daily Value*	% Daily Value*
<b>Total Fat</b>	0g 0%	6g 8%
Saturated Fat	0g 0%	3g 15%
Trans Fat	0g	0g
<b>Cholesterol</b>	0mg 0%	75mg 25%
<b>Sodium</b>	170mg 7%	200mg 9%
<b>Total Carbohydrate</b>	31g 11%	32g 12%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	18g	19g
Incl. Added Sugars	17g 34%	17g 34%
<b>Protein</b>	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, cornstarch), Cinnamon, Sea Salt, Natural Flavor.

**CONTAINS:** Milk, Wheat.

KING ARTHUR BAKING 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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