

DONUT PAN N/S #3980 #3982 ...080322

Cut the grease and extra calories of deep fried donuts by baking them instead! Ideal for low-fat and nonfat recipes.

Cavities for perfectly shaped standard size donuts.

Durable nonstick coating helps ensure effortless food release and provides easy clean-up.

Transfers heat evenly for consistent baking.

Recipes and instructions included.

Hand washing recommended.

Care Instructions: Wash with sponge in warm soapy water. Do not use anything abrasive. Rinse and dry thoroughly before putting away. If necessary, soak pan a few minutes in warm soapy water then wash. When baking, between batches let pan cool, wipe with paper towel and repeat process. 3982: 3.5" each donut.

The maximum heat resistance for our Nonstick Bakeware is **230*C/ 430*F**.

*Some people like to take the eggs and whip with a whisk, it will make the donuts fluffier. Then you only need to fold the mix, not beat the liquids into the flour mix. Beating breaks down the air in the eggs.

CAKE DONUTS

2 cups flour	2 eggs, beaten
¾ cup sugar	¾ cup milk
2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	¼ tsp. nutmeg
1 Tbsp. butter, melted	¼ tsp. cinnamon

Preheat oven to 325 degrees. Lightly spray Donut Pan with cooking oil. In bowl mix together flour, sugar, baking powder, salt. Add butter, eggs, milk, vanilla, nutmeg and cinnamon. Beat until well blended. Fill each Donut Hole 2/3 full. Bake 18-20 minutes or until tops spring back when lightly touched. Cool. Remove from pan and dip into glaze or decorate with many items listed below. Yields: about 12 donuts.

CHOCOLATE CAKE DONUTS

1 ½ cups flour	2/3 cup sugar
1/3 cup unsweetened baking cocoa	1 tsp. vanilla
1 tsp. baking powder	½ cup milk
1/8 tsp. salt	2 Tbsp. butter, melted
2 eggs	

Preheat oven to 325 degrees. Combine flour, cocoa, baking powder and salt. In separate bowl mix eggs, sugar and vanilla until thick. Combine milk and butter. Alternately combine egg mixture and milk mixture with flour mixture and mix until smooth and soft. Spray pan lightly with cooking oil. Fill with batter 2/3 full. Bake 18-20 minutes. Makes 12 donuts. Frost of glaze.

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Fluffy Cake Donuts

2 cups flour	¼ tsp. cinnamon
¾ cup sugar	1 Tbsp. shortening, melted
2 tsp. baking powder	2 eggs, beaten
1 tsp. salt	¾ cup milk
1/4 tsp. nutmeg	1 tsp. vanilla

Preheat oven to 325°F. Lightly spray Donut Pan with cooking oil. In bowl mix together flour, sugar, baking powder, salt, nutmeg and cinnamon. Add shortening, eggs, milk and vanilla. Beat until well blended. Fill each donut hole 2/3 full. Bake 18-20 minutes or until tops spring back when lightly touched. Cool. Recipe makes approximately 12 donuts.

Glaze: Mix until smooth.

1 cup powdered sugar
2 tsp hot water

Options:

Decorate with sprinkles, nuts, shaved chocolate or coconut. Donuts may also be dipped into cinnamon and sugar or iced with frosting instead of the glaze.

Try the pan with other cake recipes or muffin recipes. Use your imagination.

