



## Croissant-Donuts

1. 9 lbs. Classic Yeast Raised Donut Mix (#5911150)
2. 4 lbs. water
3. 6 oz. compressed yeast
4. 2 lbs. soft butter (spreadable)

Desired dough temperature: 70°F

### What you'll do:

1. Add donut mix to water and yeast; mix on low speed 4-5 minutes.
2. Let rest in bowl 20 minutes.
3. Place dough on bench and roll out to a rectangle with a thickness of about 1/2 inch.
4. Spread softened butter over two-thirds of the dough, leaving last third bare (as shown at right).
5. Tri fold the dough, folding the bare section over the middle third and the buttered third over the top of that.
6. Rest dough for 15 minutes.
7. Turn dough 1/4 turn and roll out to a 1/2 inch thickness again. Tri fold dough again, folding one outside third over the middle, then the other third on top of that.
8. Rest dough for 15 minutes.
9. Turn dough 1/4 turn and roll out to 1/2 inch thickness again. Tri fold dough again, folding one outside third over the middle, then the other third on top of that.
10. Rest dough 20 minutes.
11. Roll out dough to 1/2 inch thickness and cut out croissant donuts (using a traditional donut cutter).
12. Place on donut screen in a proof box and proof (90°F maximum) until donuts have doubled in size.
13. Fry as a normal donut and top with honey glaze or powdered donut sugar.

