**DONUT-MAKIN’ CHECKLIST**

*These first steps are quite critical to the donut-making process. The cider takes awhile to come up to temperature and so getting in early enough to make sure it’s ready for the remaining steps is very important.*

1. Turn on the lights in the kitchen.
2. Flip on the master switch (black switch on the back of the machine) for the donut machines you’ll be using for the day. This turns on the donut machine. Make sure the dial is set between 375-400°.
3. Turn on heat and pump underneath the donut machine(s) (this is for the oil warmer).
4. Turn on switch for the overhead hood fans.
5. Wash your hands.
6. Start getting the cider ready:
   1. Grab big coffee pot maker.
   2. Make sure the electric thermostat is plugged in.
   3. Take the thermometer on the wire and push it down into the coffee pot. Plug the coffee pot in. Don’t plug it in too early - make sure that the coffee pot has some liquid in the bottom of it. If you plug it in without liquid, the steam will cause the alarm to go off.
7. Once the kettle is on and ready, add in your cider (see measurements and recipe below).
8. Begin preparing other items to make the batter while the cider is warming:
   1. Turn on the dishwasher.
   2. Check that you have enough dough to make the amount of batter you need.
   3. Check that you have enough cinnamon and sugar for the number of donuts you’re making and mix up batches as needed.
   4. Line the sheet pans with pan liners.
   5. Clean and prepare any other spaces that are needed.
9. Check the temperature of the cider regularly. The cider is ready to make donut batter when it’s around 70°.

**Making Donut Batter**

*Ingredients*

* 5 pounds doughnut batter
* 5 cups of apple cider

*Instructions*

1. Pour cider into bottom of mixing bowl on scale.
2. Tare the weight of the scale and bowl with cider in it.
3. Then add the batter.
4. Attach bowl to mixer. Mix batter for 1 minute and 30 seconds
5. Let batter rest for 10 minutes.

**Making the Donuts**

* The temperature of the oil in machines should be 375-400° degrees.
* The size setting of donuts should be set to the number 3. (The only time that this setting will be different is for when we are making smaller donuts for Mother’s Day and Breakfast with the Easter Bunny.)
* The time it takes for a donut to complete the frying process should be set at 95 seconds.

*Step-by-Step Instructions*

1. Once the batter has rested, load the batter into the hopper.
2. Prime the machine.
3. Swing the hopper over the frying oil and connect the connecting rods.
4. Turn on the hopper switch. Turn on the fryer conveyer switch.
5. Keep reloading the dough as the donuts fry.
6. Check oil levels in the fryer periodically. Add more oil as needed.

**Cooling and Packaging the Donuts**

* Place donuts on baking trays covered with a liner (approximately 40 donuts fit on one tray).
* Stack trays on carts. Once carts are full, put in front of fans to cool.
* Donuts must be completely cooled before putting into labeled donut containers. Use the infrared thermometer on the donuts before packaging – donuts should be about 70-80° before packaging.