

INGREDIENTS :

• MELATI PANAGNMA s Flour	1000 gr
• Granulated Sugar	150 gr
• Instant Yeast	10 gr
• Margarine	65 gr
• Butter Oil Substitute (BOS)	65 gr
• Milk Powder	50 gr
• Eggs	100 gr
• Salt	5 gr
• Improver: Bakrine Plus	5 gr
• Emulsifier	10 gr
• Water	±400 gr



HOW TO MAKE :

1. Weigh the ingredients accurately.
2. Place **MELATI PANGANMAS** flour, sugar, instant yeast, improver, and milk powder into a mixer, mix until evenly distributed.
3. Add eggs and water, mix until all the water is absorbed.
4. Add emulsifier.
5. Add margarine, mix well again.
6. Add salt, mix until the dough is smooth.
7. Take the dough, let it rest for about ±10 minutes.
8. Cut the dough into 40-gram portions. Round them.
9. Let it rest again for about ±10 minutes, shape into donuts.
10. Place them on a baking sheet dusted with flour.
11. Put them in a proofing chamber, let them rise until double in size.
12. Fry in hot oil over medium heat until golden brown. Flip until cooked through.
13. Remove and drain until cool.
14. Serve with decoration.

Yield: approximately 46 pieces.

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

