

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Buttermilk Biscuit Mix	2½ lb	5 lb
Water	2¼ cups (18 oz)	1⅞ quarts (36 oz)
Oil for frying		
Optional Coating: Granulated Sugar		



1. Pre-heat oil to 375°F.
2. Place Buttermilk Biscuit Mix and water into bowl.
3. Using a rubber spatula, stir ingredients together until fully combined and large lumps disappear.
4. Cover bowl and refrigerate for at least one hour.
5. Scoop batter and carefully place directly in deep fryer oil.
6. Fry donut holes for 3 minutes, then flip each donut hole and allow to cook another 1-2 more minutes or until golden.
7. **Optional Coating:** Toss in granulated sugar while still warm.
8. Fry according to the table below or until golden:

SCALE	DEEP FRYER	YIELD 5 LB BATCH
#60 scoop (0.65 oz)	375°F 4 - 5 minutes	174

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