

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Buttermilk Biscuit Mix	2½ lb	5 lb
Sugar	1 cup (7 oz)	2 cups (14 oz)
Eggs	8	16
Water	1 cup (8 oz)	2 cups (16 oz)
Oil for frying		
CINNAMON SUGAR COATING		
Cinnamon	2 Tbsp	¼ cup
Sugar	2 cups (14 oz)	4 cups (28 oz)



**DONUT HOLES**

1. Pre-heat oil to 375°F.
2. Place Buttermilk Biscuit Mix, sugar, eggs, 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 2 minutes, then flip each donut hole and allow to cook 1-2 more minutes or until golden.

**CINNAMON SUGAR**

1. Combine the cinnamon and sugar in a bowl with a fork until the mixture has a uniform consistency and color.
2. Toss donut holes in cinnamon sugar coating while still warm.

SCALE	DEEP FRYER	YIELD 5 LB BATCH
#60 scoop (0.6 oz)	375°F 3 - 4 minutes	225

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