

WELCA

DONUT MAKING

HANDBOOK



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Supplies for Donut Making

Baking Powder	Eggs
Baking Soda	Flour
Buttermilk	Fryers (4-6)
Cooling racks	Gallon size freezer plastic bags
Donut droppers (2)	
Lard	Salt
Measuring utensils	See signup sheets (Ingredients, set up, day of)
Newspapers	
Nutmeg	Sugar
Paper towels	Trays to place donuts on
Plastic gloves	Vanilla
	Vegetable Oil

THE NIGHT BEFORE

Use Sign up sheet if needed – see page 15

This takes 2 hours depending on the number of people

1. Using masking tape and newspaper, cover cupboards above each fryer station
2. Cover the countertops with layers of newspaper where the fryers will be located
3. Make sure the fryers are located at different outlets
4. Set up all stations (See station set up on pages 5-9)
5. Layer all trays with newspaper then layers of paper towels
6. Set out overnight - the buttermilk and eggs

BUTTERMILK STATION

SET UP & WHAT TO DO

Buttermilk Mixture

Set up:

3 small bowls

1 tsp measuring spoon

1 cup

Baking Soda

Buttermilk

Wisk

2 Timers (hand timer and microwave timer)

What to do:

- 1. Pour 1.5 cups buttermilk** into each of the 3 bowls
- 2. Pour 1 tsp of baking soda** into each of the 3 bowls
- 3. Start timer and wait 20 minutes**

EGG STATION

SET UP & WHAT TO DO

Egg Mixture

Set up:

3 Medium bowls	Baking soda
1 tsp	Eggs
1 cup	Salt
½ tsp	Vanilla
1 tbsp	Veg Oil
Hand mixer	Nutmeg

Small bowl for salt for easy measuring

Small bowl for soda for easy measuring

Large bowl for sugar for easy measuring

What to do:

- 1. Crack 3 eggs** in each of the 3 bowls
- 2. Pour 1.5 cups of sugar** into each of the 3 bowls
- 3. Pour 1 tsp vanilla** into each of the 3 bowls
- 4. Pour ½ tsp of nutmeg** into each of the 3 bowls
- 5. Pour ½ tsp salt** into each of the 3 bowls
- 6. Pour 3 tlbsp of oil** into each of the 3 bowls

Beat until mixed.

This is now ready when the buttermilk mixture is.

FLOUR STATION

SET UP & WHAT TO DO

Flour Mixture

Set up:

Flour	1 cup
Baking Powder	1 tbsp
3 large bowls	
Stirring utensil	
1 large bowl for flour for easy measure	

What to do:

1. Pour 3.5 cups in each of the 3 bowls
2. Pour 1 tbsp of powder in each of the 3 bowls

Last step:

The flour, egg, buttermilk mixture are poured into a VERY LARGE bowl and folded/stirred well. Now the dough is ready for the donut dropper. You may want to taste the dough for quality. The dough should be a bit thicker than pancake mix. Add buttermilk or flour if needed.

FRYER STATION

SET UP & WHAT TO DO

Fryer Stations

Set up:

4 to 6 Fryers & their cords

4 to 6 Long forks

Lard (4 cups of lard to begin) for each fryer

Lids

Trays layered with newspaper and paper towels

What to do:

- 1. Heat lard to 375 degrees – using a lid will make this process quicker**
- 2. Keep fryer full and deep with melted lard
(keep donuts a float & even cooking)**
- 3. Use long fork to flip and remove donuts**
- 4. Remove donuts; place on trays to drain**
- 5. The trays of donuts are moved to the cooling area**

COOLING & PACKAGING STATION

SET UP & WHAT TO DO

Cooling & Packaging

Set up:

Newspaper all the tables being used

Make a long line of tables in front of windows and newspaper those. Then, place cooling racks on the tables.

Cover cooling racks with layers of paper towels

May want to open windows for quicker cool down.

Plastic gloves for handling donuts

Gallon freezer bags

What to do:

- 1. Place donuts on cooling racks**
- 2. Return trays to the fryers**
- 3. Allow donut to cool completely**
- 4. Once cooled, package 1 dozen donuts in a freezer bag, making sure it has no air and it seals.**
- 5. Place in church freezer and the rest goes home with someone to their freezer.**
- 6. Count the dozens!**

CLEAN UP PROCESS

- 1. The “used” lard will be placed into the empty lard containers**
- 2. Newspapers/paper towels are thrown away**
- 3. All dishes are washed, dried and put away**
- 4. Supplies are placed in refrigerator or cupboard – the men’s group will most likely use them**
- 5. All donuts in a freezer**
- 6. Clean and wash countertops and tables in dining area**
- 7. Put back the dining area so its ready for Sunday fellowship**

TIPS OVER THE YEARS

- 1. Youth 16 and older are welcome to join us**
- 2. Provide two work shifts (AM and PM)**
- 3. More people needed in cooling/packaging area**
- 4. Keep fryers full and deep of lard for even cooking**
- 5. Need one person at each station for both work shifts**
- 6. Use exhaust fans and other fans**
- 7. Drop donuts in fryer quickly**

Ingredients for Donuts - Please have everything to Church **by Friday Feb. 10**

GALLON of Buttermilk – need 10 gallons: 1. 2. 3. 4. 5. 6. 7. 8. 9. 10.	Paper Towels – need 10 rolls: 1. 2. 3. 4. 5. 6. 7. 8. 9. 10.
Eggs – need 20 dozen: 1. 2. 3. 4. 5. 6. 7. 8. 9. 10.	11. 12. 13. 14. 15. 16. 17. 18. 19. 20.

<p>Vegetable Oil 75 oz. - need 2:</p> <ol style="list-style-type: none"> 1. 2. 	<p>Nutmeg – tall cheap bottles</p> <ol style="list-style-type: none"> 1. 2. 3.
<p>Gallon size freezer bags –need 200 bags</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5. 	<p>Flour: need 140 #s total (please list number of # you are bringing)</p> <ol style="list-style-type: none"> 1. 2. 3.
<p>Sugar: need 80 #s total (please list number of # your bringing)</p> <ol style="list-style-type: none"> 1. 2. 3. 	<p>Baking Soda: need 3 boxes</p> <ol style="list-style-type: none"> 1. 2. 3.
<p>Baking Powder: 8 oz cans – 8 needed</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5. 6. 7. 8. 	<p>Vanilla: need 3 bottles</p> <ol style="list-style-type: none"> 1. 2. 3.

LARD –

Mexican food aisle at super one, La Preferida - 22 buckets

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.

- 11.
- 12.
- 13.
- 14.
- 15.
- 16.
- 17.
- 18.
- 19.
- 20.

Salt: need 1 bottle

- 1.

Needed:
Newspaper
Fans
Masking Tape – 2 rolls
Plastic gloves – 1 box

DONUT MAKING
NIGHT BEFORE – SET UP SCHEDULE

7:00PM on Friday, March 15, 2015

1.

2.

3.

4.

5.

Donut Making Work Schedule

9:00 AM on Saturday, March 16, 2015

Normal day is 9am to 4pm

Name	WK Shift (AM or PM)
1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	
9.	
10.	
11.	
12.	
13.	
14.	
15.	
16.	
17.	
18.	
19.	
20.	

Copies of the
“Station Set Up and What To Do”
(pages 5-8)

**should be hung at each station so that
each person can read what their role is.**

**Try to have the
Ingredient & worker sign-up sheet at the
church on the day of donut making.**

THE END