

GLUTEN FREE YEAST-RAISED DONUTS CHEAT SHEET

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Yeast: use dried active yeast. bloom with warm water & sugar for 5-10 minutes in warm place. It's ready when all dissolved & frothy

Dough: will be wet, smooth and stretchy. And very sticky!

Raising: 30 minute rise time in warm place (approx 75F). Ready when puffy and gently pressing finger leaves an indent

Oil: Use tasteless oil such as vegetable oil. Use enough to be about 5" deep in saucepan. Temperature should be kept between 360-375F "Dirty" the oil first by frying a few 1" pieces of bread in oil, oil is ready when bread turns deep golden brown after 60 seconds

Frying: Fry donuts one at a time for 90 seconds each side, they're ready when they're a deep golden brown.

visit: www.giraffescanbake.com/gluten-free-yeast-raised-donuts for recipe and full instructions