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your passion



## ABOUT US

CSM Bakery Solutions is a global leader in bakery ingredients, bakery products and services for retail and foodservice markets as well as artisan and industrial bakeries. Through the dedicated efforts of more than 7,000 employees, CSM serves customers in 100-plus countries, providing specialised ingredients and finished products. CSM's mosaic of heritage bakery brands includes some of the industry's most trusted names: Arkady, Craigmillar and Baker & Baker.

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## CRAIGMILLAR DOUGHNUT CONCENTRATES & MIXES



CSM141



## Introducing Craigmillar

**Craigmillar** brings the widest and most innovative range of classic and all-American style confectionery products directly to bakers. From bakery fats, cake mixes and cream alternatives to fillings, toppings, ready-to-use icings, glazes, and mallows, our comprehensive range of products guarantees great-tasting, versatile, and easy-to-use products every time

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## Introduction

**Craigmillar** Doughnut Concentrate produces an American style yeast raised doughnut. With our improved formula you will now see an even better performance in all types of bakery applications

## Doughnut Concentrate Recipe

The concentrate is still as easy to use as it has always been with a usage rate of 50:50 and additions of yeast and water. This will produce a dough that delivers consistent results every time, whilst having the flexibility across a wide range of applications

### Product Benefits

- Holds shape well throughout processing
- Improved external appearance with excellent boldness / volume
- Minimum fat absorption
- Improved taste
- Light, soft texture
- Short eating quality
- Versatile across different applications
- Premium quality

MDM Code	Pack Size	Type	Product
10142156	16g	Sack	Doughnut Concentrate

INGREDIENTS	WEIGHT	INSTRUCTIONS
Flour	8kg	Spiral - Mix for 2 minutes slow speed. 6-8 minutes fast speed Single Arm Vertical Mixer - 2 minutes slow speed, 10 minutes medium speed After mixing scale into heads and rest for 5 minutes Divide and mould Prove at 30-35°C. Relative humidity 70-75% for 45 to 50 minutes Leave to dry for 5-10 minutes at ambient before frying at 190°C
Doughnut Concentrate	8kg	
Yeast	0.96kg	
Water	7.520kg	

## Enriched Doughnut Recipe

If you want to really make your doughnuts the best you have ever made, why not enrich the recipe with egg. Enriching the dough makes it even lighter, bolder and fluffier. These doughnuts are really luxurious and will command a premium price point

INGREDIENTS	WEIGHT	INSTRUCTIONS
Doughnut Concentrate	8kg	Follow the recipe for standard Craigmillar Doughnut Concentrate but add liquid egg into the mixing bowl at the same time as the water
Flour	8kg	
Yeast*	1.12kg	
Egg	2.27kg	
Water*	4.48kg	

*\*Yeast and water quantities are variable to bakery*

**Recipe Suggestions**  
Cronuts, Croissants and Swirls





## Introduction

**Craigmillar** Kielder Doughnut Concentrate is exceptionally versatile. The improved formula will now deliver you even better results

## Kielder Doughnut Concentrate Recipe

Usage rate of 50:50 and additions of yeast and water

### Product Benefits

- New 16kg bag size for ease of handling and usage
- High performance
- High tolerance to different processing
- Soft yeast raised doughnut
- Improved external appearance & volume
- Improved taste
- Highly versatile

INGREDIENTS	WEIGHT	INSTRUCTIONS
Flour	8kg	Spiral - Mix for 2 minutes slow speed. 6-8 minutes fast speed Single Arm Vertical Mixer - 2 minutes slow speed, 10 minutes medium speed After mixing scale into heads and rest for 5 minutes Divide and mould Prove at 30-35°C. Relative humidity 70-75% for 45 to 50 minutes Leave to dry for 5-10 minutes at ambient before frying at 190°C
Doughnut Concentrate	8kg	
Yeast	0.96kg	
Water	7.520kg	

MDM Code	Pack Size	Type	Product
10142843	16g	Sack	Doughnut Concentrate

### Recipe Suggestions

Simple Sugared Ball Doughnuts made using Craigmillar Kielder Doughnut Concentrate and filled with Craigmillar RTU Injectable fillings then lightly dusted with powdered sugar





## Introduction

**Craigmillar** Meister Berliner Mix is a premium quality traditional German mix producing authentic Berliner style doughnuts. This mix contains the highest quality ingredients which deliver superior results

### Recipe Suggestions

Sugar coated Berliners: Meister Berliner Mix, Craigmillar Raspberry RTU Injectable Filling lightly dusted with icing or powdered sugar

## Meister Berliner Doughnut Recipe

100% mix plus add egg, yeast and water. Light and airy full volume doughnuts that taste as good as they look

### Product Benefits

- Exceptional processing tolerance
- High fermentation stability
- Minimum fat absorption
- Superior volume / boldness
- Authentic premium flavour
- Light, soft eat and crumb
- Exceptional eating quality
- No artificial colours or flavours
- Premium quality

MDM Code	Pack Size	Type	Product
10188759	25g	Sack	Berliner Mix

INGREDIENTS	WEIGHT	INSTRUCTIONS
Meister Berliner	16kg	Spiral - Mix for 2 minutes slow speed. 6-8 minutes fast speed Single Arm Vertical Mixer - 2 minutes slow speed, 10 minutes medium speed After mixing scale into heads and rest for 5 minutes Divide and mould Prove at 30-35°C. Relative humidity 70-75% for 45 to 50 minutes Leave to dry for 5-10 minutes at ambient before frying at 190°C
Yeast*	1.12kg	
Liquid Egg	2.72kg	
Water*	4.480kg	

*\*Yeast and water quantities are variable to bakery*



### Recipe Suggestions

M&M / Bueno Berliners: Meister Berliner Mix coated with Craigmillar Chocolate Crembel and topped with Kinder Bueno and M&M's®



## Introduction

**Craigmillar** Satin Doughnut Concentrate is a 20% usage concentrate to produce excellent quality doughnuts and rich buns

**Recipe Suggestions**  
 Rich Buns: Craigmillar Satin Doughnut Concentrate @ 20% dipped in Craigmillar Strawberry and Lemon Crembels and filled with Craigmillar Raspberry Merjel and whipped Debonair Light

## Satin Doughnut Recipe

20% usage concentrate to produce excellent quality doughnuts and rich buns

### Product Benefits

- Versatile concentrate
- Paste based improver

MDM Code	Pack Size	Type	Product
10143898	16g	Sack	Satin Doughnut Concentrate

## Rich Buns Recipe

Mix as basic recipe  
 After mixing scale into heads and rest for 5 minutes  
 Divide and mould  
 Prove at 35-40°C. Relative humidity 80% for 45 to 50 minutes  
 Bake at 230°C for 12-15 minutes

**Recipe Suggestions**  
 Sugar Dusted Doughnuts: Craigmillar Satin Doughnut Concentrate and powdered sugar

INGREDIENTS	WEIGHT	INSTRUCTIONS
Flour	16kg	Spiral - Mix for 2 minutes slow speed. 6-8 minutes fast speed Single Arm Vertical Mixer - 2 minutes slow speed, 10 minutes medium speed After mixing scale into heads and rest for 5 minutes Divide and mould Prove at 30-35°C. Relative humidity 70-75% for 45 to 50 minutes Leave to dry for 5-10 minutes at ambient before frying at 190°C
Doughnut Concentrate	3.2kg	
Yeast*	0.96kg	
Water*	7.840kg	

*\*Yeast and water quantities are variable to bakery*



Use **Craigmillar Doughnut Concentrate** for the following recipes and follow instructions on page 5

## Love Heart Doughnut

Mould dough balls into hearts  
Process as instructions  
Heat Craigmillar Strawberry Crembel to 45°C and dip the heart shaped doughnuts  
Dip into heart shaped sprinkles and allow to dry

## Love Bug Doughnut

Mould dough balls into hearts  
Process as instructions  
Heat Craigmillar Strawberry Crembel to 45°C and dip the heart shaped doughnuts  
Allow the Crembel to fully dry  
Heat Craigmillar Chocolate Crembel to 45°C and pipe on the wings and dots  
Use a chocolate button for the head and use heart shaped sprinkles for eyes



Use **Craigmillar Doughnut Concentrate** for the following recipes and follow instructions on page 5

## Raspberry Filled Doughnut Hearts

Mould doughnut dough into heart shapes  
Process as instructions  
When fried and drained fill with 20g of Craigmillar RTU Injectable Raspberry Filling  
Cover in sugar nibs or a dusting of powdered sugar



## Chocolate Heart Doughnut Cuties

Mould dough into hearts  
Process as instructions  
Heat Craigmillar Chocolate Crembel to 45°C and dip the doughnuts until covered  
Allow the Crembel to cool  
Add smarties for eyes and nose to decorate



Use **Craigmillar Doughnut Concentrate** for the following recipes and follow instructions on page 5

## Easter Egg Stripy Chocolate Doughnut

Mould into ball doughnuts  
 Process as instructions  
 Heat 500g Craigmillar Chocolate Crembel to 45°C and dip the doughnut  
 To create the stripes: heat 500g each of Craigmillar Lemon, Strawberry and White Crembels to 45°C. Colour the Craigmillar White Crembel light blue with 1.5g of light blue colouring.  
 Pipe stripes as required

## Easter Chick Doughnut

Mould into ball doughnuts  
 Process as instructions  
 Heat Craigmillar Lemon Crembel to 45°C and dip the doughnut  
 Dip into yellow vermicelli  
 Heat 500g Craigmillar White Crembel to 45°C and colour with 1.5g of orange colouring and pipe the beak

## Easter Bunny Doughnut

Mould and use a cookie cutter for shape  
 Process as instructions  
 Heat 500g Craigmillar White Crembel to 45°C and dip the doughnut  
 Beat Craigmillar Strawberry Crembel until light and fluffy and pipe pink inner ears and a pink nose  
 Heat Craigmillar Chocolate Crembel to 45°C and pipe whiskers and eyes

## Lemon Flower Ring Doughnut

Mould into a ring doughnut  
 Process as instructions  
 Heat 500g Craigmillar Lemon Crembel to 45°C and dip the doughnut  
 Use a small icing flower to decorate

## Chocolate Duckies

Mould into ball doughnuts  
 Process as instructions  
 Heat 500g Craigmillar Chocolate Crembel to 45°C and dip the doughnut  
 Use duck shaped sprinkles to decorate

## Blue Spring Ring

Mould into ring doughnuts  
 Process as instructions  
 Colour 500g Craigmillar White Crembel with 1.5g of light blue colouring  
 Mix thoroughly  
 Heat to 45°C and dip the doughnut  
 Decorate with egg shaped sprinkles





Use **Craigmillar Doughnut Concentrate** for the following recipes and follow instructions on page 5

### Doughnut Brains

Mould into ball doughnuts and slightly flatten to a disc  
Process as instructions  
Beat 500g Craigmillar Strawberry Crembel to light and fluffy consistency  
Pipe a brain shape on top of a disk doughnut  
Use Craigmillar Raspberry Merjel to create blood in the brain's grooves

### Franken-doughnut

Mould and use a square cookie cutter to shape  
Process as instructions  
Colour 500g Craigmillar White Crembel with 1.5g of holly green colouring  
Heat to 45°C and dip the doughnut  
Dip the top of the doughnut with chocolate vermicelli to create franks hair  
Heat Craigmillar Chocolate Crembel to 45°C and pipe eyes and a mouth

### Mummy

Mould dough and twist into shape  
Process as instructions  
Heat 500g Craigmillar White Crembel to 45°C and dip the twisted doughnut  
Use eye shaped sweets to decorate

### Witch's Cat Doughnut

Mould into ball doughnuts  
Process as instructions  
Heat 500g Craigmillar Chocolate Crembel to 45°C and dip the doughnut  
Use chocolate shards to create ears  
Beat Craigmillar Strawberry Crembel until light and fluffy and pipe a button nose  
Heat Craigmillar Chocolate Crembel to 45°C and pipe the eyes and whiskers

### Cauldron Doughnut

Mould into ball doughnuts  
Process as instructions  
Colour 500g of Craigmillar White Crembel with 1.5g of holly green colouring  
Heat to 45°C and dip the doughnut  
Roll the edge of the green crembel in chocolate vermicelli to create a cauldron edge and sprinkle with a variety of eye sweets and green/yellow balls

### Magic Doughnut

Mould into ball doughnuts  
Process as instructions  
Heat 500g Craigmillar White Crembel to 45°C and marble in blue and purple colouring  
Dip the doughnut and sprinkle with midnight magic sprinkles



Use **Craigmillar Doughnut Concentrate** for the following recipes and follow instructions on page 5

### Ginger Toffee Doughnut

Mould into ball doughnuts

Process as instructions

Inject with 20g ginger flavour toffee filling:

- 1000g Craigmillar RTU Toffee filling
- 15g Ginger powder
- Blend together well

Heat Craigmillar Caramel Crebel to 45°C and dip the top of the doughnut

Sprinkle one half of the top with gingerbread man shaped sprinkles

Drizzle Craigmillar Caramel Crebel over the other half of the doughnut

### Snowman Doughnut

Mould into 2 ball doughnuts for head and body or use a cookie cutter

Process as instructions

Heat Craigmillar White Crebel to 45°C and dip the snowman doughnut

Once cooled, heat Craigmillar Chocolate Crebel to 45°C and using a small piping bag, pipe small bulbs for the eyes, smile and buttons

To make a scarf add 1.5g of red colour to 500g of Craigmillar White Crebel, beat slightly and then pipe

### Christmas Present Doughnut

Mould and use a square cookie cutter for shape

Process as instructions

Heat Craigmillar Strawberry Crebel to 45°C and dip the doughnut

Once set, heat a small amount of Craigmillar White Crebel and pipe a cross over the top

Add 1.5g of red colouring to 500g Craigmillar White Crebel, beat slightly and pipe a bow to finish

### White Rudolph Doughnut

Mould into ring doughnuts

Process as instructions

Heat Craigmillar White Crebel to 45°C and dip the doughnut

Use Rudolph and nose sprinkles to decorate

### Holly Leaf Doughnut

Mould and use a cookie cutter for shape

Process as instructions

Add 1.5g of green colouring to 500g of Craigmillar White Crebel

Heat to 45°C and dip the doughnut

Once set, place 3 halved glacé cherries as holly berries

### Chocolate Snowflake Doughnut

Mould into ball doughnuts

Process as instructions

Heat Craigmillar Chocolate Crebel to 45°C and dip the doughnut

Once completely set, place a snowflake stencil over the icing and spray with an edible silver lustre to decorate



Use **Craigmillar Doughnut Concentrate** for the following recipes and follow instructions on page 5

### Jammy Dodger Doughnuts

Mould into ball doughnuts  
Process as instructions  
Once cooled inject with 20g of Craigmillar Raspberry RTU Injectable Filling  
Beat Craigmillar Strawberry Crembel until light and fluffy and pipe generously over the top of the doughnut to decorate  
Use 1/2 a Jammy Dodger biscuit to finish



### Cheesecake Doughnuts

Mould or use a cutter to create squares  
Process as instructions  
Once cooled inject with 20g of Craigmillar Raspberry RTU Injectable Filling  
Pipe Craigmillar American Cream Cheese Icing generously over the top of the doughnut to decorate  
Drizzle some Craigmillar RTI Lemon Filling and freeze dried raspberries to decorate



### Doughnut Knots

Mould and shape into knots  
Process as instructions  
Once cooled: roll in icing sugar to decorate



Use **Craigmillar Meister Berliner** for the following recipes and follow instructions on page 9

### M&M and Bueno Doughnuts

Mould into ball doughnuts  
Process as instructions  
Once cooled inject with Craigmillar RTU Injectable Chocolate Filling  
Heat Craigmillar Chocolate Crembel to 45°C and dip the top of the doughnut  
Decorate with M&M's and Kinder Buenos and drizzle chocolate crembel over to finish



### Strawberry & Cream Doughnuts

Mould into ball doughnuts  
Process as instructions  
Once cooled cut doughnuts in half  
Using whipped Craigmillar Lactofil Ultralife pipe a swirl on the bottom half of the doughnut  
Place strawberries on top  
Drizzle Craigmillar RTU Raspberry Filling over the strawberries  
Place the top of the doughnut on top of the strawberries and dust with a little icing sugar

Use **Craigmillar Satin Doughnut Concentrate** for the following recipes and follow instructions for Rich Buns on page 11



### Lemon Buns & Fruity Fingers

#### LEMON BUNS INSTRUCTIONS

Mould into round buns  
Process as instructions  
Once cooled, heat Craigmillar Lemon Crembel to 45°C  
Dip buns into the crembel to decorate and allow to set  
Cut buns in half and drizzle Craigmillar RTU Lemon Filling on the bottom  
Using whipped Craigmillar Lactofil Ultralife pipe a swirl on top of the lemon filling  
Replace the top of the bun to finish

#### FRUITY FINGERS INSTRUCTIONS

Mould into Finger buns  
Process as instructions  
Once cooled, heat Craigmillar Lemon Crembel to 45°C  
Dip buns into the crembel to decorate and allow to set  
Slice the buns horizontally  
Drizzle inside with Craigmillar Strawberry Merjel  
Using whipped Craigmillar Lactofil Ultralife, pipe swirls along the inside of the roll  
To finish just close the top of the bun over

## Cronuts & Yum Yums

INGREDIENTS	WEIGHT	INSTRUCTIONS
Flour	8kg	Mix all ingredients on a spiral mixer for 2 mins on slow and 4 on fast Transfer dough onto the pastry break and rest for 5 mins Sheet dough out into a rectangular shape
Craigmillar Doughnut Concentrate	8kg	
Yeast	300g	
Water	6.4kg	
Skyhigh Quarto Pastry Margarine	2720g	Press out Skyhigh Quarto Pastry Margarine to 1/3 of the size of the Craigmillar doughnut dough Place pressed out Sky High into the centre of the dough Fold both sides of the dough in, slightly overlapping each over the Sky High (Using a Puff Pastry Method) Gradually sheet out to a long length folding the dough 5 times to create 10 layers Rest for 10 mins Rotate the dough 90 degrees Fold the dough over in the same way with 4 folds to create 8 layers Rest for 10 mins Gradually sheet out to desired thickness for the size & weight of the finished product Rest for 2 mins Cut out desired shapes For yum yums twist rectangular shapes twice and flatten slightly with a rolling pin to ensure the yum yums do not unravel in the prover Place onto trays and proof for approx 35 mins Proof settings, Temp 32°C - 36°C, Humidity 75% - 85% Once proofed, stand for 5 - 10 mins before frying Fry at 180°C - 185°C, frying time will vary on unit size



## Our Products

### TRADITIONAL

Code	Product	Size
10141882	Complete Sponge	12.5kg
10141779	Chocolate Sponge	12.5kg
10141758	Chocolate Cake	12.5kg
10141872	Coconut Macaroon Mix	10kg
10141788	Choux Paste Mix	10kg
10142320	Farmhouse Cake	12.5kg
10143090	Madeira Cake	12.5kg
10143771	Rich Celebration Cake	12.5kg

### AMERICAN

Code	Product	Size
10141770	American Muffin Mix - Chocolate	12.5kg
10143608	American Muffin Mix - Plain	12.5kg
10141376	Banana Cake	12.5kg
10141615	Carrot Cake Mix	12.5kg
10141735	Crème Cake Mix - Chocolate	12.5kg
10143601	Crème Cake Mix - Plain	12.5kg
10141762	Extra Moist Cake Mix - Chocolate	12.5kg
10143603	Extra Moist Cake Mix - Plain	12.5kg
10142288	Extra Moist Cake Mix - Toffee	12.5kg
10141740	Fudge Brownie Mix	12.5kg

### DOUGHNUT

Code	Product	Size
10142156	Doughnut Concentrate (50%)	16kg
10237629	Kielder Doughnut Concentrate (50%)	16kg
10188769	Meister Berliner Complete Mix	25kg
10143898	Satin Doughnut Concentrate (20%)	12.5kg

### SCONE

Code	Product	Size
10141565	Buttery Scone Mix	12.5kg
10143370	Scone Mix	12.5kg
10142089	Delite Scone Concentrate	24kg
10140541	Savoury Scone Concentrate	16kg
10143922	Scone Concentrate	16kg

### CREAM ALTERNATIVES

Code	Product	Size
10187152	Lactofil Classic	4x5 litre
10187153	Lactofil Classic	12x1 litre
10220431	Lactofil Supreme	10 litres
10220430	Lactofil Ultralife	12x1 litre
10187148	Debonair Light	12x1 litre
10142318	Farmette Concentrate	12.5kg

### ICINGS, FILLINGS & TOPPINGS

Code	Product	Size
10140933	American Cream Cheese Icing	10kg
10141616	Carrot Cake Topping	10kg
10141944	Craigmillar Caramel	12.5kg
10143343	Crembel Fudge Icing - Caramel	12.5kg
10143325	Crembel Fudge Icing - Chocolate	12.5kg
10143328	Crembel Fudge Icing - Lemon	12.5kg
10143336	Crembel Fudge Icing - White	12.5kg
10234570	Crembel Fudge Icing - Strawberry	12.5kg
10141960	Crembel Fudge Icing Original - Caramel	12.5kg
10142151	Double Fudge Icing	12.5kg
10143335	Merjel Strawberry Cold Process Jelly	12.5kg
10185266	Original Crème Patisserie	10kg
10143849	RTU Toffee Sauce	10kg
10144413	Vanilla Light N Fluffy	8kg
10144512	White Wrap Ice	12.5kg
10238120	Craigmillar RTU Inj Filling Chocolate	7kg
10238121	Craigmillar RTU Inj Filling Lemon	6kg
10238122	Craigmillar RTU Inj Filling Vanilla	6kg
10238123	Craigmillar RTU Inj Filling Raspberry	7kg

### BAKERY FATS

Code	Product	Size
10143110	Marvello Cake Margarine	12.5kg
10143108	Marvello Clean Label	12.5kg
10141034	Apollo Cake Margarine	12.5kg
10144511	White Unsalted Cake Margarine	12.5kg
10142416	Flex Quarto Pastry Margarine	80 x pallet
10142417	Flex Quarto Pastry Margarine	12.5kg
10142415	Flex Continental Superslice	10kg
10143991	Skyhigh Quarto Pastry Margarine	12.5kg
10142364	Flakit Puff Pastry Margarine	12.5kg
10141450	Biskien Korst	10kg
10143978	Silver Cloud Shortening	12.5kg
10141637	Castle Shortening	12.5kg
10142094	Dexo High Ratio	12.5kg
10142464	Frytol	15 litre pail
10141945	Craigmillar Soft	6 x 2kg