



Star Donuts

Did you know donuts don't need to be round shaped? You can cut out the donut dough in any shape you like. These star donuts are a nice treat to celebrate the holidays!

Boodschappenlijstje



FunCakes Icing Sugar 900g

F10545
€4.39



FunCakes Mix for Donuts 500g

F10165
€3.96



Patisse Cookie Cutter Star set/5

P02012
€5.85

Ingredients

- FunCakes Mix for Donuts 500 g
- 215 ml water
- 65 ml vegetable oil
- Optional: FunCakes Powdered Sugar

Supplies

- (Hand) mixer
- Star-shaped cookie cutters
- Deep fryer
- Kitchen paper

Step 1: Make the Dough

Mix 500 grams of FunCakes Mix for Donuts, 215 ml of water, and 65 ml of vegetable oil with a mixer with a dough hook for 5 minutes. Roll out the dough to a thickness of approximately 5 mm. Cut out star shapes. Let the dough rest for 25 minutes.

Step 2: Fry in the Deep Fryer

Preheat the deep fryer to 180°C. Fry the donuts until golden yellow, about 90 seconds per side. Allow the donuts to cool on kitchen paper. Sprinkle some powdered sugar over the star-shaped donuts just before serving.