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New Year's Eve Clock Cake & Donuts

In collaboration with Soulfood.nl we have a delicious recipe for the home baker this New Year's Eve. This festive cake in the shape of a clock with delicious donuts decorated with white chocolate and sprinkles, is perfect for anyone who is celebrating the New Year's at home and who feels like something different than the traditional olliebollen...

Boodschappenlijstje



Patisse Cookie Cutter Rings set/14

01950
€19.65



Wilton Donut Pan

03-3115
€11.85



Patisse Profi Springform Ø20cm

P02922
€9.39



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95

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FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Flavoured Sugar Paste
Marshmallow 250g

F20440
€2.85



Ingredients for the New Year's Eve Clock Cake & Donuts

- 250g FunCakes Mix for Sponge Cake
- 500g FunCakes Special Edition Baking mix for Delicious Donuts
- FunCakes Flavoured fondant Marshmallow
- 125g FunCakes Mix for Buttercream
- 350g FunCakes Chocolate Melts White
- Sugarflair Edible Pearl Dust Gold
- FunCakes Edible Metallic Paint Gold
- 4 eggs
- 365ml water
- 150g butter
- 65ml vegetable oil
- 1 teaspoon sunflower oil

Other necessities for the New Year's Eve Clock Cake & Donuts

- Baking pan ø20cm
- Wilton Baking pan for 6 Donuts
- Cookie cutter of Donut cutter

Step 1: Making the Clock Cake

The cake is made using the [FunCakes Mix for Sponge Cake](#). Start processing the ingredients at room temperature. Preheat the oven to 175°C (fan oven 160°C). For a cake with a diameter of 20cm, mix 250g biscuit mix with 4 eggs and 25ml water, mix for 7-8 minutes on high and then on low for another 2-3 minutes. If you want a bigger cake, you'll need more eggs and water. Grease the baking pan and fill it for two-third with the batter. Place the cake in the preheated oven and bake depending



on the size of the cake. After baking, remove the cake from the oven and let it evaporate on a cooling rack.

Step 2: Making the filling for the Clock Cake

To make the buttercream, start by processing all the ingredients at room temperature. Mix the [FunCakes mix for Buttercream](#) with water in a bowl. For a cake with a diameter of 20cm, 125g mix with 125ml water is sufficient. Beat it with a whisk and let it set at room temperature. Mix 150g butter in a separate bowl and mix on medium speed until smooth. Add the mixture with water to the butter in three portions, mixing thoroughly before adding the next portion. Mix the batter on high speed for 10 minutes until it is a smooth cream. Cut the cake in half once and fill it with buttercream. You can also add a nice flavor to this if you want.

Step 3: Decorating the Clock Cake

The cake is covered with white [fondant](#). Roll it out with a rolling pin until it is about 5mm thick. Place the fondant over the cake and press it down well. The clock hands are made with a small piece of red fondant and given a festive touch using the [edible gold paint](#).

Step 4: Making the donuts

The [FunCakes Baking Mix for Delicious Donuts](#) is used for the donuts. The donuts can be made in the deep fryer, in the oven or with this [donut maker from Bestron](#). Process the ingredients at room temperature. Mix 500g of the mix with 215ml water and 65ml vegetable oil for 5 minutes. Roll out the dough to a thickness of about 5mm. Cut out the donuts with a cookie cutter or with a donut cutter. If you are using a round cookie cutter, you can use a plastic bottle cap or the back of a decorating tip to cut out the smaller ring. Heat the frying pan to 160°C or the oven to 200°C. Fry the

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donuts in the frying pan until golden yellow for a few minutes. If you make the donuts in the oven, place the donuts in a donut baking pan and bake the donuts for about 12 minutes until golden. Brush the donuts with some butter.

Step 5: Decorating the Donuts

The donuts are decorated with melted white chocolate, using [white chocolate melts](#) and a teaspoon of sunflower oil. When this has melted, put it in a piping bag and cut off a corner. For example, the donuts can be decorated with the white chocolate stripes. As a finishing touch, the donuts are decorated with some sprinkles and [edible gold glitter powder](#). This makes the donuts super festive and appropriate for New Year's Eve!

This recipe is made by Soulfood.nl