



Donut Wall

How fun is a donut wall at your party? This board with pegs to hang donuts on is a real eye-catcher at weddings, birthdays, and other celebrations. Not only does it look amazing, but it's also a delicious treat that everyone will love. Choose donuts in beautiful colors, decorate them with glaze and sprinkles, and create an irresistible sweet wall!

Boodschappenlijstje



FunCakes Mini Hearts Pink/White/Red
60 g

F52065
€3.40



FunCakes Metallic Sugar Rods XL Light
Gold 70 g

F52600
€3.90



FunCakes Nonpareils Gold 80 g

F51985
€2.80



FunCakes Crispy Choco Pearls -
Metallic Yellow 60g

F53405
€4.20



FunCakes sugar decorations bows

F50760
€3.30



FunCakes Sugar Decorations Heart
Pink Set/8

F50200
€2.15



FunCakes Sugar Decorations White
Blossoms pk/64

F50560
€5.85



FunCakes Dip 'n Drip White 375 g

F54715
€5.20



FunCakes Food Colour Paste Pink 30 g

F45035
€2.55



FunCakes Food Colour Paste Ivory 30 g

F45020
€2.55



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Parchment Paper Sheets
30x30 cm pk/50

F83465
€4.95



Wilton -Wide Glide- Rolling Pin 50cm

02-0-0197
€28.20



Patisse Donut & Bagel Cutter Ø9cm

P02035
€4.40



FunCakes Mix for Donuts 500 g

F10165

€4.95

Ingredients

- 500 g FunCakes Mix for Donuts
- 375 g FunCakes Dip 'n Drip White
- FunCakes Food Colour Paste Ivory
- FunCakes Food Colour Paste Pink
- FunCakes Metallic Sugar Rods XL Light Gold
- FunCakes Crispy Choco Pearls - Metallic Yellow
- FunCakes Nonpareils Gold
- FunCakes Mini Hearts Pink/White/Red
- FunCakes Sugar Decorations Bows
- FunCakes Sugar Decoration White Blossom pk/64
- FunCakes Sugar Decoration Heart Pink Set/8
- 215 ml water
- 65 ml vegetable oil (sunflower oil) = 55 g
- Flour for rolling out
- Fine granulated sugar

Necessities

- FunCakes Piping Bags 30 cm
- FunCakes Parchment Paper Sheets 30x30 cm pk/50
- Wilton Wide Glide Rolling Pin 50 cm
- Patisse Donut & Bagel Cutter Ø9cm
- Clean ironed tea towel
- Kitchen paper
- Deep fryer

Step 1: Make the Donuts

Prepare 500 g of FunCakes Mix for Donuts as indicated on the package. Lightly dust your work surface with flour and roll out the dough to a thickness of 5 mm. Use the Patisse Donut & Bagel Cutter to cut out donut shapes. Place them on a baking tray lined with parchment paper and cover with a tea towel. Let them rest for 25 minutes.

Meanwhile, heat the deep fryer with sunflower oil to 180°C and fill a wide bowl with granulated sugar.

Step 2: Fry the Donuts

Fry the donuts for 90 seconds per side until they turn light brown. You can fry two at a time. Let them drain on some paper towels and coat one side in sugar.

Step 3: Decorating

Divide the Dip 'n Drip into three bowls to create three different colors. Add a little FunCakes Food Colour Paste Pink to one bowl for a soft pink shade. Use the other color paste to create a light ivory shade in the second bowl, and leave the third bowl white.

Heat one bowl in the microwave for 10 seconds at a time until the Dip 'n Drip becomes liquid. Be careful not to overheat it. Pour it into a piping bag and drizzle it over the unsugared side of the



donuts. Work quickly—after decorating one donut, immediately add FunCakes decorations while the glaze is still sticky.

This recipe is made possible by FunCakes.