



Olympic donuts

Olympics treats are of course a part of the Olympics! What do you think of these colourful donuts in the colours of the Olympics?

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Food Pen Royal Blue

F45535
€3.05



FunCakes Food Pen Leaf Green

F45540
€3.05



FunCakes Food Pen Black

F45500
€3.05



FunCakes Food Pen Gold

F45530
€3.05



FunCakes Food Pen Red

F45515
€3.05

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)

First make the batter, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Fill a decorating bag with the batter and cut of the top. Fill the donutmaker with the batter and bake the donuts in approx. 5 minutes.

Divide the fondant glaze over 5 bowls and colour them in the Olympic colours. Carefully dip the donuts in the glaze. Let them dry well.