

# de leukste taarten shop



## 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  
60g

F52065  
€3.55



FunCakes Metallic Sugar Rods XL Light  
Gold 70g

F52600  
€4.29



FunCakes Nonpareils Gold 80g

F51985  
€2.39



FunCakes Sugar Decorations Bows

F50760  
€3.39

# de leukste taarten shop



FunCakes Sugar Decorations Heart Pink set/8

F50200  
€2.15



FunCakes Sugar Decorations White Blossoms pk/64

F50560  
€5.95



FunCakes Dip 'n Drip White 375g

F54715  
€5.65



FunCakes Food Colour Paste Pink 30g

F45035  
€2.69



FunCakes Food Colour Paste Ivory 30g

F45020  
€2.69



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



FunCakes Parchment Paper Sheets 30x30cm pk/50

F83465  
€4.49



Wilton Wide Glide Rolling Pin 50cm

02-0-0197  
€28.19



Patisse Cutter Donut and Bagel Ø9cm

P02035  
€4.65



FunCakes Mix for Donuts 500g

F10165  
€4.95

# de leukste taarten shop

## 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.*