Marble Lente Donuts

Also crazy about donuts? Make yourself these beautiful spring donuts with a marble effect!

Boodschappenlijstje

FunCakes Mix for Donuts 500g

F10165
€3.96

FunCakes Dip 'n Drip White 375g

F54715
€4.31

Wilton Icing Color Golden Yellow 28g

04-0-0039
€2.59

Wilton Icing Color Creamy Peach 28g

04-0-0041
€2.59

Wilton Icing Color Pink 28g

04-0-0033
€2.59

Wilton Icing Color Royal Blue 28g

04-0-0035
€2.59

Wilton Icing Color Sky Blue 28g

04-0-0045
€2.59

Patisse Cutter Donut and Bagel Ø9cm

P02035
€4.65

FunCakes Decorating Bags 30cm pk/10

F85100
€3.15

Wilton Donut Pan

03-3115
€11.65

Ingredients

- FunCakes Baking Mix for Donuts 500g
- 215ml water
- 65ml vegetable oil
- FunCakes Dip 'n Drip White 375g
- Wilton Edible Gold Yellow Dye
- Wilton Edible Peach Cream Colorant
- Wilton Edible Pink Colorant
- Wilton Edible Coloring Light Blue
- Wilton Edible Coloring Blue

Other Supplies

- Patisse Donut & Bagel Cutter Ø9cm
- Wilton rolling stick 50cm
- FunCakes Spray bags 30 cm pk/10
- Wilton Baking mould 6 Donuts

Step 1: Make the donuts

Knead the donut mix with the water and oil with a mixer with dough hooks for 5 minutes. Roll out the dough to a thickness of about 5mm. Cut out the doughnut shapes and let rest for 25 minutes. Preheat the oven to 200°C (hot air oven 180°C). Place the doughnuts in a doughnut mold and bake for about 12 minutes until golden brown.

Step 2: Make the Dip 'n Drip

Heat the Dip 'n Drip in the microwave for about 10 seconds. Divide into several trays and color them with the dyes. Keep one container white as well. Then put these colors into several piping bags and squirt a little of each color into a tray. Use a toothpick to mix these a bit so that there is a nice swirl in them.

Step 3: Dip the donuts

When the donuts are completely cooled dip the donuts in the tray with all the colors together. Then let them dry on a drying rack. Finally, sprinkle some pearls on top.

This recipe was made possible by Wilton