



New Year's Eve donuts

Celebrate New Year's Eve with delicious homemade donuts decorated with white and black glaze. The golden decorations make them perfect to celebrate the last evening of the year.

Boodschappenlijstje



FunCakes Mix for Donuts 500 g

F10165
€4.95



FunCakes Deco Melts -White- 250g

F25110
€4.45



FunCakes Deco Melts -Black- 250g

F25150
€4.45



Patisse Donut & Bagel Cutter Ø9cm

P02035
€4.65

Ingredients

- FunCakes Mix for Donuts 500 g
- FunCakes Deco Melts -White- 250g
- FunCakes Deco Melts -Black- 250g
- FunCakes Stars Gold 60 g
- FunCakes Nonpareils Gold 80 g
- RD Edible Glitter - Gold
- 215 ml water
- 65 ml vegetable oil
- Sugar

Supplies

- Patisse Donut & Bagel Cutter Ø9cm
- Frying pan with oil

Step 1: Make the dough for the doughnuts

Process the ingredients at room temperature. Knead 500g FunCakes mix for Donuts, 215ml water and 65ml (55g) vegetable oil as indicated on the package. Roll out the dough to a thickness of about 5 mm. Then cut out the doughnut shapes and let it rest at room temperature for 25 minutes.

Step 2: Bake the doughnuts

You can prepare the doughnuts in two ways. In the deep fryer and in the oven. Meanwhile, preheat the deep fryer to 180°C or the oven to 200°C (hot-air oven 180°C).

In the deep fryer, fry the doughnuts golden brown in about 90 seconds per side. Do not fry more than 3 to 4 donuts at a time. Then drain the donuts well on kitchen paper. When the donuts have cooled down a little, roll them through the sugar.

Place the doughnuts in the oven in a doughnut tin and bake for about 12 minutes until golden brown. Then brush the doughnuts with melted butter. When the doughnuts have cooled down a little, roll them through the sugar.

Tip: For this recipe, you can also choose to buy sugared donuts and decorate them afterwards.

Step 3: Decorate the doughnuts

Melt the FunCakes Deco Melts White and Black as indicated on the packaging. Dip the top of the donuts one by one in the melted deco melts and decorate evenly with the FunCakes Stars Gold, FunCakes Musket Case Gold and the RD Edible Glitter Gold.