



## 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  
€2.99



FunCakes Sugar Decorations Bows  
F50760  
€3.39



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

## 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.*