



Monster Chomper Halloween Donuts

Creepy monster donuts for your Halloween party!

Boodschappenlijstje



FunCakes Mix for Donuts 500 g

F10165
€4.21



FunCakes Deco Melts -Green- 250g

F25140
€3.78



FunCakes Glucose Syrup 375 g

F54430
€4.24



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€5.82



FunCakes Fineliner Decorating Set/10

F85130
€5.35



FunCakes Deco Melts -Orange- 250g

F25120
€3.78



FunCakes Deco Melts -Purple- 250g

F25145
€3.78



FunCakes Flavoured Sugar Paste Marshmallow 250 g

F20440
€2.42



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.27



Wilton 6-Cavity Donut Pan

03-3115
€9.90

Other materials:

- 215 ml water
- 65 ml vegetable oil

First make the candy clay, melt the candy melts in the microwave, au bain-marie or in a chocolate melter. Add 85 gram of corn syrup and stir to blend. Turn out the mixture onto waxed paper and let set at room temperature to dry. Wrap well and store at room temperature until needed. Candy clay handles best if hardened overnight. Candy clay will be very hard at the start; knead it a time until workable. Roll out the candy clay on a work surface sprinkled with cornstarch. Make 12 cone-shaped horns, 2,5 cm long and 1,5 cm dia. Shape into a curve. Set aside

Preheat the oven to 220°C (convection oven 200°C). Ingredients need to be at room temperature. Knead 500 g mix, 215 ml water and 65 ml (55 g) of vegetable oil with a mixer with dough hook during 5 minutes. Roll out the dough to a thickness of approx. 5 mm. Cut out 12 donuts and let rest for 10 minutes. Put the donuts in the donut pan. Bake the donuts for approx. 10 minutes until golden. Place doughnuts on cooling grid over parchment paper.

Melt green and lavender Candy Melts candy, separately, according to package directions. Use melted candy in cut decorating bag to cover top of doughnuts and dripping down sides. Tap to smooth and remove excess candy. Chill until firm, about 10 to 15 minutes. For lavender monster, melt orange Candy Melts candy according to package directions. Use melted orange candy in cut decorating bag to pipe dots. Chill until firm, about 3 to 5 minutes.

Use the white fondant to create 2 big and 5 small teeth. Use melted green or lavender candy in cut decorating bag to attach teeth and candy eyeballs. Attach horns to green monster. Chill until firm, about 3 to 5 minutes.