



Baby Boy Donuts

These delicious donuts are perfect for a baby shower or birth party! This recipe explains step by step how to make these fun Baby Boy Donuts. The blue colour is also perfect for a gender reveal party! Wrap them up nicely and hand them out!

Boodschappenlijstje



FunCakes Mix for Donuts 500 g

F10165
€4.21



FunCakes Nonpareils Silver-White 80 g

F51550
€2.25



Cookie Cutter Ring Pro Ø 7 cm

K095111
€4.97



FunCakes Metallic Sugar Rods XL Blue
70 g

F52590
€3.39



FunCakes Food Colour Gel Baby Blue
30 g

F44125
€3.02

Ingredients

- FunCakes Mix for Donuts 500 g
- FunCakes Mix for Dip 'n Drip White 150 g
- FunCakes Metallic Sugar Rods XL Blue 70 g
- FunCakes Nonpareils Silver-White 80 g
- FunCakes Food Colour Gel Baby Blue 30 g
- 215 ml water
- 55 g vegetable oil

Supplies

- Cookie Cutter Ring Pro Ø 7 cm
- Cookie Cutter Ring Ø 2 cm
- Deep fryer

Step 1: Make the dough for the donuts

Knead 500g FunCakes mix for Donuts with 215ml water and 65ml (55g) vegetable oil with a mixer with dough hook for 5 minutes. Knead briefly by hand and roll out the dough to a thickness of about 5 mm. Cut out doughnut shapes and let rest for 25 minutes under a clean tea towel.

Step 2: Fry the doughnuts

Heat the deep fryer to 180°C. Fry the doughnuts until golden brown in about 90 sec per side and drain on a kitchen paper.

Step 3: Heat the FunCakes Dip 'n Drip

Heat the FunCakes Dip 'n Drip in the microwave for 10 seconds until it becomes more fluid. Then colour the dip 'n drip the light blue. You do this by adding a few drops of the FunCakes Edible Dye Gel Baby Blue to the dip 'n drip and then stir well. Keep repeating this until the desired colour is achieved.

Step 4: Decorate the doughnuts

Dip the top of the doughnuts in the dip 'n drip and immediately sprinkle the FunCakes Metallic Sugar Rods and the FunCakes Musket Seed on top. This is because it will stick right away.

Step 5: Enjoy the delicious Baby Boy Donuts!