



Dutch donuts

Would you like something else than normal Dutch donuts this year? Add a lovely twist and you will be amazed with the results. Fill the Dutch donuts with FunCakes almond paste for delicious Dutch donuts.

Boodschappenlijstje



Dr. Oetker Yeast 3x7 g

1-50-100101

€1.05



Other materials:

- 500 gram flour
- 30 gram bakers yeast
- 4 ½ dl milk
- 1 egg
- 2 teaspoons salt
- 1 tablespoon sugar

Mix the flower, yeast and a bit of milk in a batter bowl. Make a dent in the batter and add the egg. Pour, while stirring, lukewarm milk in the batter. Add salt and sugar and whisk it with a (hand)mixer until you have a smooth batter.

Crumble the almond pastry and whisk the batter with a wooden spoon. Cover the bowl with a damp towel and let the batter rise for approx. 1 hour on a warm, draft-free place.

Bake the Dutch donuts in lettuce-oil or grease at 175 degrees. You can form the Dutch donuts the best using two spoons or an ice scoop. Turn the Dutch donuts around after approx. 3 minutes and bake them for another 3 to 4 minutes, until they're fully golden-brown. Let them leak in a sieve, covered with a kitchen towel. Then dust them with powdered sugar!