

de leukste taarten shop



Donuts with Spread and Cookie Crumbles

Craving a delicious treat? These soft donuts are filled with a creamy cookie spread buttercream and topped with crunchy cookie crumbles. Perfect for cosy afternoons, birthdays, or any sweet moment!

Boodschappenlijstje



FunCakes Mix for Donuts 500g

F10165
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Spread Crunchy Black Cookies 250g

F55005
€6.89



FunCakes Dip 'n Drip White 375g

F54715
€5.65

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FunCakes Parchment Paper Sheets
25x25cm pk/50

F83460
€3.95



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



Wilton Wide Glide Rolling Pin 50cm

02-0-0197
€14.10



Patisse Cutter Donut and Bagel Ø9cm

P02035
€4.65



Ingredients

- 500 g FunCakes Mix for Donuts
- 200 g FunCakes Mix for Buttercream
- FunCakes Spread Crunchy Black Cookies
- FunCakes Dip 'n Drip White
- 415 ml water
- 60 ml vegetable oil (55 g)
- Crumbled Oreo cookies
- Granulated sugar

Necessities

- FunCakes Parchment Paper Sheets
- Wilton Wide Glide Rolling Pin 50 cm
- Wilton Decorating Tip Round #1A
- Donut Cookie Cutter Ø9 cm
- Deep fryer with vegetable oil

Step 1: Prepare the dough

Prepare 500 g FunCakes Mix for Donuts according to the instructions on the package. Roll out the dough on a lightly floured surface to about ½ cm thickness. Cut out donut shapes and place them on parchment paper. Cover with a clean tea towel and let rest for 25 minutes.



Step 2: Heat the oil

Heat a deep fryer with vegetable oil to 180°C.

Step 3: Fry the donuts

Fry the donuts for about 90 seconds per side until lightly golden. Remove and place on paper towels. Dip one side in granulated sugar and let cool. Once cooled, cut the donuts in half horizontally.

Step 4: Make the filling

Prepare 200 g FunCakes Mix for Buttercream according to the instructions on the package. Flavor it with FunCakes Spread Crunchy Black Cookies. Place the buttercream in a piping bag fitted with tip #1A and pipe a ring of cream onto the bottom halves of the donuts.

Step 5: Prepare the cookies

Separate a few Oreo cookies, remove the white filling (not used), and crumble the cookies into small pieces.

Step 6: Finish and decorate

Warm a few spoonfuls of FunCakes Dip 'n Drip White. Dip the unsugared tops of the donuts into the glaze, then immediately sprinkle with cookie crumbs. Place the top halves back onto the filled donuts.



This recipe is made possible in part by FunCakes.