



Blueberry donuts

Bake delicious blueberry donuts with this recipe from Wilton. These oven donuts have a delicious layer of blueberry glaze.

Boodschappenlijstje



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

03-3136
€6.85



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Nonpareils White 80 g

F51515
€2.65

Other materials:

- 215 ml water
- 65 ml vegetable oil
- 1/4 teaspoon ground nutmeg
- 250 gram blueberries
- Sieve

Knead 500 gram FunCakes mix for Delicious Donuts, 215 ml water, 65 ml (55 g) of vegetable oil and 1/4 teaspoon ground nutmeg with a mixer with dough hook during 5 minutes. Fold in 100 gram blueberries. Roll out the dough to a thickness of approx. 5 mm. Cut out the donuts and let rest for 25 minutes. Preheat oven to 200°C (convection 180°C). Prepare doughnut pan with Wilton Cake Release.

Put the donut in the donut pan and bake the donuts for approx. 12 minutes until golden. Let cool in pan 5 minutes before removing to cooling grid to cool completely.

For glaze, puree 150 gram blueberries in blender or food processor. Strain puree, discard solids.

In small bowl whisk together blueberry juice and confectioners' sugar until smooth. Cover tops of doughnuts with glaze. Decorate with some white nonpareils and blueberries.

Made possible by

