



Donuts with Pink Dip 'n Drip

Donuts are even more delicious with different glazes, sprinkles, chocolate and other decorations that make them even more fun! With this recipe from FunCakes, you can easily make delicious donuts in the oven or deep fryer. These donuts feature various pink icing and sprinkles, perfect for Valentine's Day! Will you surprise your loved one with these donuts?

Boodschappenlijstje



FunCakes Mix for Donuts 500 g

F10165
€4.95



FunCakes Dip 'n Drip White 1 kg

F54725
€12.49



FunCakes Sprinkle Medley Love 50 g

F51385
€2.99



FunCakes Nonpareils Lots of Love 80 g

F51640
€2.65



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



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

03-3136
€6.85



Patisse Donut & Bagel Cutter Ø9cm

P02035
€4.65

Ingredients

- FunCakes Mix for Donuts 500 g
- FunCakes Dip 'n Drip White 500 g
- FunCakes Sprinkle Medley Beloved
- FunCakes Sprinkle Medley Love
- FunCakes Nonpareils Lots of Love
- FunCakes Food Colour Gel Pink
- 215 ml water
- 65 ml (55 g) vegetable oil

Benodigdheden

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton -Wide Glide- Rolling Pin 50cm
- Patisse Donut & Bagel Cutter Ø9cm

Step 1: Make the FunCakes Mix for Donuts

Process the ingredients at room temperature. Make 500g FunCakes Baking Mix for Donuts with 215ml water and 65ml (55g) vegetable oil as indicated on the package. Then roll out the dough with the Wilton Rolling Pin to a thickness of about 0.5 cm-1 cm. Cut out the donut shapes with the Patisse Donut Cutter and let rest for 25 minutes.

Step 2: Make the doughnuts

You can prepare the doughnuts in two ways. In the deep fryer and in the oven. Meanwhile, preheat the deep fryer to 180°C or the oven to 200°C (hot-air oven 180°C).

In the deep fryer, fry the doughnuts golden brown in about 90 seconds per side. Do not fry more than 3 to 4 donuts at a time. Then drain well on kitchen paper.

In the oven, place the donuts in a donut tin and bake for about 12 minutes until golden brown. Then brush the doughnuts with melted butter. Leave the donuts to cool well afterwards.

Step 3: Prepare the FunCakes Dip 'n Drip

Scoop a few tablespoons of the FunCakes Dip 'n Drip White into a microwave-safe dish and heat in the microwave for 15-20 seconds to make it more fluid. Divide the dip 'n drip into several bowls and colour the dip 'n drip with the FunCakes Food Colour Gel Pink in different shades of pink.

Step 4: Decorate the doughnuts

Dip the doughnuts in the FunCakes Dip 'n Drip and immediately sprinkle them with sprinkles of your choice. For example, the FunCakes Sprinkle Medley Beloved, FunCakes Sprinkle Medley Love and



FunCakes Nonpareils Lots of Love. Afterwards, let the donuts dry out on a cake rack if necessary. Give some donuts a drizzle with a contrasting colour, for a fun effect.

Step 5: Enjoy the your delicious Donuts with Pink Dip 'n Drip!

This recipe was made possible by FunCakes