



Donuts

If you own a donutmaker this is the perfect recipe for delicious donuts. Collect all the ingredients, mix is well and fill the donutmaker with the batter. After that the donuts are bake you can decorate them. Use fondant glaze and various kinds of sparkles to decorate them.

Boodschappenlijstje



FunCakes Mini Confetti Carnaval 60 g

F52005
€3.40



FunCakes Food Colour Gel Red 30 g

F44100
€3.45



FunCakes Food Colour Gel Pink 30 g

F44110
€3.45



Other materials:

- 400 gram patent flower
- 16 gram baking powder
- 250 gram white caster sugar
- 1 sachet vanilla sugar
- 2 eggs
- 250 ml milk
- 15 gram melted butter

This is a recipe for making donuts in the donutmaker.

Mix all dry ingredients in a large bowl. Add the remaining ingredients and mix everything well together until you have a smooth mash. The thickness of the batter should be like pancakes batter.

Fill the openings in the lower baking sheet with about 2 tablespoons of batter. Bake the doughnuts in approximately 3 to 5 minutes. To check if the donuts are ready, you can stick a cocktail spike in the middle. If it comes out dry, then the donuts are ready.

Dip to donuts after they have cooled down in the fondant glaze. Let the glaze get a little bit hard before you sprinkle some confetti over the donuts.