



## Delicious Donuts

With the FunCakes mix for donuts you can make the most delicious donuts yourself! And with different colours and flavours of glaze and sprinkles, you can make endless happy variations!

## Boodschappenlijstje



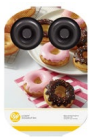
Cookie Cutter Ring Pro Ø 7 cm

K095111  
€4.97



Cookie Cutter Ring Ø 1 cm

K052211  
€1.27



Wilton 6-Cavity Donut Pan

03-3115  
€9.90



FunCakes Sugar Strands Mix 80 g

F52075  
€2.17



FunCakes Mini Hearts Pink/White/Red 60 g

F52065  
€2.88



FunCakes Sugar Hearts Metallic Silver 80 g

F52220  
€3.78



FunCakes Food Colour Gel Baby Blue 30 g

F44125  
€3.02



FunCakes Food Colour Gel Yellow 30 g

F44115  
€3.02



FunCakes Food Colour Gel Leaf Green 30 g

F44130  
€3.02



FunCakes Food Colour Gel Red 30 g

F44100  
€3.02



FunCakes Food Colour Gel Purple 30 g

F44120  
€3.02



FunCakes Food Colour Gel Orange 30 g

F44145  
€3.02



FunCakes Food Colour Gel Pink 30 g

F44110  
€3.02



FunCakes Nonpareils Discomix 250 g

F51605  
€4.04

Other materials:

- 215 ml water
- 65 ml vegetable oil
- Potentially some fine crystal sugar
- Paper towels
- Bowls
- Frying pan filled with vegetable oil(optional)

Fill a bowl with 500 gram of FunCakes mix for Delicious Donuts, 215 ml of water and 65 ml of vegetable oil and mix with a dough hook or a flat beater for about 5 minutes until you've reached a smooth dough. Knead it some more by hand and then roll it out on a with flour covered work surface until a 5 mm thickness. Cut out donuts with round cutters. If you use the Wilton donut pan, then make the donuts as big as the shapes in the pan. In case you use the frying pan, the size doesn't matter. Let the donuts rest for 10 minutes before you start baking.

Preheat the oven to 220°C (convection oven 200°C) or the frying pan at 180°C. Place the donuts in a greased baking pan and bake them for 8-10 minutes. Repeat this until you've used all the dough. When frying, place 4 to 6 donuts in the pan for 90 seconds per side. Let them leak out on paper towels after baking. For sugared donuts, roll the donuts through fine crystal sugar immediately after baking.

Divide the FunCakes Dip 'n Drip into several bowls and mix with the colourings. Heat it in the microwave for a few seconds and then dip the donuts into it. Finalize your donuts by decorating them with the different sprinkles. When the Dip 'n Drips get too thick, heat it again in the microwave.

Made possible by FunCakes