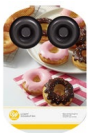




Chocolate donut ice cream sandwiches

Bring the summer in with these chocolate donut ice cream sandwiches. De delicious homemade donuts are cut through and filled with ice cream. A perfect treat for a bbq-, garden- or birthday party!

Boodschappenlijstje



Wilton 6-Cavity Donut Pan

03-3115
€11.65



FunCakes Nonpareils Discomix 250 g

F51605
€4.75



Other necessities:

- 125 g flour
- 95 g sugar
- 65 g cacao powder
- 1 teaspoon of salt
- 125 g sour cream
- 4 spoons of butter
- 3 eggs
- ice cream as desired

Preheat the oven to 200°C(convection 180°C). Grease the donut pan with Wilton Cake Release.

In large bowl, combine flour, sugar, cocoa powder, 2 teaspoons of baking powder, salt and half a teaspoon of baking soda. In medium microwave-safe container, combine 65 grams of Candy Melts Candy and butter. Microwave at half (50%) power 1 minute; stir. Microwave on 50% power in 30-second intervals, stirring between each, until melts are almost melted. Stir thoroughly until mixture is smooth. In medium bowl, whisk together sour cream, eggs and melted candy melt mixture. Add sour cream mixture to flour mixture; stir until just combined. Fill each doughnut cup approximately 3/4 full.

Bake 9-11 minutes or until tops of doughnuts spring back when touched, rotating pan halfway through baking. Let cool in pan on cooling grid 5 minutes. Remove from pan and let cool completely.p>

Melt remaining candy according to package instructions. Dip tops of doughnuts in candy and sprinkle with sprinkles. Let stand until set, about 5-10 minutes.

Slice doughnuts in half lengthwise. Fill with small scoops of ice cream. Serve immediately or wrap securely in plastic wrap and freeze up to 1 week.

Made possible by Wilton