



Cake donuts out of the oven

Want to make delicious donuts without having a donut maker? Follow this recipe! Cause also in the oven you can make these happy friends.

Boodschappenlijstje



LorAnn Clear Artificial Vanilla Extract
-118 ml-

L3020
€6.49



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



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

03-3136
€6.85



Wilton 6-Cavity Donut Pan

03-3115
€11.65



FunCakes Sugar Strands Mix 80 g

F52075
€2.55



FunCakes Food Pen Pink

F45525
€3.05

Other materials:

- 3 eggs
- 125 soft unsalted butter
- 2 table spoons of milk
- 2 tea spoons of cacao powder

Preheat the oven to 180°C (convection oven 160°C). Prepare the FunCakes Mix for Cupcakes as indicated on the package and fill a decorating bag with this batter. Grease the donut pan lightly with the cake release and fill it with the cupcake batter. Bake the cake donuts for 12-15 minutes. Let them cool off on a cooling grid. Repeat the baking process until you've used all the batter.

Make a glaze by mixing 200 gram of Icing Sugar with 2 table spoons of milk and a tea spoon of vanilla extract. Dip the amount of donuts you want to colour white in the glaze. Then divide the remaining glaze into two portions, one of which you colour pink and one of which you mix with two tea spoons of cacao powder. Again, dip the donuts in one of the two glazes. Sprinkle sugar strands over a few. Fill decorating bags with the remaining glaze and cut off a little tip. Add this with a zigzag motion over the glazed donuts as an extra decoration.

This recipe has been made in collaboration with Wilton.

