



Unicorn donuts

Learn how to make Unicorn donuts with this recipe from Deleukstetaartenshop.

Boodschappenlijstje



Patisse Donut & Bagel Cutter Ø9cm

P02035

€4.40



FunCakes Mix for Buttercream 500 g

F10125

€5.10



FunCakes Sugar Paste Bright White
250 g

F20100

€3.00



FunCakes Food Pen Black

F45500

€2.90



FunCakes Food Colour Gel Orange 30 g

F44145

€3.45



FunCakes Food Colour Gel Yellow 30 g

F44115

€3.45



FunCakes Food Colour Gel Purple 30 g

F44120

€3.45



FunCakes Food Colour Gel Turquoise
30 g

F44160

€3.45



FunCakes Food Colour Gel Bright
Green 30 g

F44155

€3.45

Other materials:

- 215 + 500 ml water
- 65 ml vegetable oil
- Some fine crystal sugar
- Bowls
- Frying pan
- Strawberries
- Toothpicks

Preheat the fryer to 180°C. Knead 500 gram FunCakes mix for Delicious Donuts, 215 ml water and 65 ml (55 g) of vegetable oil with a mixer with dough hook during 5 minutes. Roll out the dough to a thickness of approx. 5 mm. Cut out the donuts with two round cutters and let rest for 25 minutes. Bake the donuts for approx. 90 sec per side until golden. Coat the donuts with sugar right after frying.

Mix 100 gram FunCakes mix for Buttercream with 100 ml water, and prepare the buttercream as described on the packaging with 120 gram butter. Divide the buttercream over 6 bowls and colour with the colour gels.

Use some white fondant to make two strings in the shape of horns. Twist them around each other. Stick a toothpick in the horn. Paint the horn gold. Let it dry.

Heat the pink Dip 'n Drip 1 minute in the microwave at 340 watt, in a microwave-proof bowl. Dip the donuts in the glaze and lay them on a grid to dry. Stick the horn and 2 half strawberries on a toothpick in the donut. Put the buttercream with decorating tips 32 en 21 in decorating bags and pipe dots around the horn. Use the black food pen to draw lashes on the donut.