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Filled Dutch donuts

Holland meets America in these Dutch donuts. These donuts in the colour of the Dutch flag with an orange filling are perfect for Kingsday.

Boodschappenlijstje



FunCakes Mix for Donuts 500g

F10165
€4.95



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25



FunCakes Flavour Paste Orange 120g

F56305
€5.99



FunCakes Food Colour Gel Red 30g

F44100
€3.65

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FunCakes Food Colour Gel Orange 30g

F44145
€3.65



FunCakes Food Colour Gel Royal Blue 30g

F44135
€3.65



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Patisse Cookie Cutter Round set/5

P02008
€5.85



Other materials:

- 215 + 500 ml water
- 65 ml vegetable oil
- Some fine crystal sugar
- Bowls
- Sharp knife
- Frying pan filled with vegetable oil(optional)

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 200 gram FunCakes mix for Crème Patisserie with 500 ml water and bring to taste with FunCakes flavouring paste orange. Put this in a piping bag with decorating tip 1M and lay it in the fridge.

Divide the FunCakes Dip 'n Drip White over four bowls. Colour 1 bowl red, 1 bowl blue and 1 bowl orange. Heat the bowls a bit in the microwave and dip each donut in one of the colours. Cover them directly with red/white/blue sprinkles. Cut the donuts carefully and fill them with the orange cream. Put in the fridge until serving.