

de leukste taarten shop



Red Velvet Cake Donuts

Baking your own red velvet cake donuts? Follow the steps in this recipe and find out what a delicious treat this is! The basis of the donuts consists of FunCakes Red Velvet Baking Mix and the topping is made of white chocolate and enchanted cream: that must be a good combination!

Boodschappenlijstje



Patisse Non-Stick Cooling Grid
40x25cm

P10578
€7.39



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



Wilton Donut Pan

03-3115
€11.85



FunCakes Chocolate Melts White 350g

F30115
€9.25

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FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Necessities for Red Velvet Cake Donuts:

- [Wilton Baking Pan 6 Donuts](#)
- [FunCakes Release Spray](#)
- [FunCakes Disposable Decorating Bags 41 cm](#)
- [330 gram FunCakes Mix for Red Velvet Cake](#)
- [75 gram FunCakes Mix for Enchanted Cream®](#)
- [40 gram FunCakes Chocolate Melts White](#)
- [Patisse Cake Grid non-stick](#)
- 100 ml of milk
- 2 eggs
- 65 ml (55 grams) of vegetable oil
- 130 ml of water

Step 1 Preparations for Red Velvet Cake Donuts

Before you can start baking, preheat the oven to 175 degrees (convection oven 160 degrees) and spray the donut mold with baking spray.

Step 2 Get started with the mix for the Red Velvet Cake Donuts

After the preparations you get started with the FunCakes Mix for Red Velvet Cake. You make this by mixing the eggs, vegetable oil and water for 6-8 minutes and then put it in the decorating bag. Note: you bake the donuts in parts, there is more batter than you can put in the donut tin in one go. You cut a small tip off the decorating bag and fill the donut mold. Make sure you DO NOT fill the round shapes completely.



Step 3 Bake the Red Velvet Cake Donuts

Bake the donuts for about 18-22 minutes, put them on a cooling grid and let them cool down. Fortunately, there is batter for more donuts! You can therefore repeat the baking process until the batter is finished. There is enough batter for about 16-20 donuts!

Step 4 Finish the Red Velvet Cake Donuts

Melt the 40 grams of white chocolate at intervals in the microwave at 450W or au bain-marie and let it cool down. Mix the 75 grams of FunCakes Mix for Enchanted Cream® with 100 ml of milk and add the cooled melted chocolate in a stream while mixing. Spread a nice layer of cream on the donuts with a knife and crumble 1 donut over the melted chocolate for decoration!

Enjoy!