



Donut-love

Show some love with these romantic donuts. Make them yourself with this donut recipe from Deleukstetaartenshop.

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€6.25



FunCakes Food Colour Gel Red 30 g

F44100
€3.02



Patisse Donut & Bagel Cutter Ø9cm

P02035
€3.95



FunCakes Mix for Donuts 500 g

F10165
€4.21



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.22



FunCakes Food Colour Gel Pink 30 g

F44110
€3.02



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.00

Other materials:

- 215 ml water
- 65 ml vegetable oil
- Some fine crystal sugar
- 250 ml whipping cream
- 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 150 gram FunCakes mix for Enchanted Cream with 250 ml whipping cream and beat into a stiff cream. Put it in a piping bag with decorating tip 1M. Lay it in the fridge.

Divide the FunCakes Dip 'n Drip White over three bowls. Colour one bowl red and one bowl pink with the FunCakes FunColours gel. Leave one bowl white. Dip each donut in a colour and decorate with the FunCakes Sprinkle Medley Love. Cut the donuts carefully and fill them with Enchanted Cream. Put in the fridge until serving.