



Mini Donuts with Edible Flowers

With these beautiful, colorful donuts, you'll truly impress your guests. Or why not surprise someone with them as a breakfast in bed? These treats are perfect for surprising your Valentine on Valentine's Day. But they're also great for Mothers Day. Golden brown and crispy on the outside, soft on the inside, filled with delicious Swiss Meringue Buttercream.

Boodschappenlijstje



FunCakes Mix for Donuts 500 g

F10165
€4.95



FunCakes Mix for Swiss Meringue Buttercream 400 g

F10145
€5.19



FunCakes Food Colour Gel Pink 30 g

F44110
€3.45



FunCakes Food Colour Gel Red Earth 30 g

F44220
€3.45



FunCakes Edible Dried Flowers Heather 10 g

F53110
€3.00



FunCakes Edible Dried Flowers Rose Buds 9 g

F53125
€3.00



FunCakes Edible Dried Flowers Rose Petals 5 g

F53130
€3.00



FunCakes Mix for Dip 'n Drip White 150 g

F54810
€3.15



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.80



Wilton Decorating Tip #032 Open Star Carded

02-0-0155
€1.70



Wilton -Perfect Height- Rolling Pin 22,5cm

02-0-0169
€9.00



Patisse Cookie Cutter Round 6 cm

P01933
€1.20



Cookie Cutter Ring Ø 1 cm

K052211
€1.28

Ingredients

- 500 g (4 cups) *FunCakes Mix for Donuts*
- 100 g ($\frac{3}{4}$ cup) *FunCakes Mix for Swiss Meringue Buttercream*
- *FunCakes Dip 'n Drip White*
- *FunCakes Food Colour Gel Pink*
- *FunCakes Food Colour Gel Red Earth*
- *FunCakes Edible Dried Flowers Heather*
- *FunCakes Edible Dried Flowers Rose Buds*
- *FunCakes Edible Dried Flowers Rose Petals*
- 285 ml (1 $\frac{1}{4}$ cups) water
- 220 g (1 cup) unsalted butter
- 55 g ($\frac{1}{4}$ cup) plantbased oil

Necessities

- *FunCakes Decorating Bags*
- *Wilton Decorating Tip #032*
- *Wilton Wide Glide Rolling Pin 50 cm*
- *Patisse Cookie Cutter Round 6cm*
- *Cookie Cutter Ring Ø 1 cm*
- *Frying pan with plantbased oil*

Step 1: Prepare the donut dough

Start by preparing 500 g (4 cups) of *FunCakes Mix for Donuts*, following the instructions on the package. Dust your work surface with *FunCakes Magic Roll-out Powder* and roll out the dough to about $\frac{1}{2}$ cm thick. Use a 6 cm round cookie cutter to cut out circles, then use a 1 cm cutter to cut out smaller circles from the larger ones, creating the donut shape. Place the donuts on a baking sheet lined with parchment paper and cover with a clean tea towel. Let them rest for 25 minutes.

Step 2: Fry the donuts

Meanwhile, heat the deep fryer to 180°C/356°F. Fry the donuts for about 90 seconds on each side until they are lightly golden brown. Remove them from the oil and place them on paper towels to drain. Once they have cooled, cut them in half to create a top and bottom for each donut.

Step 3: Make the buttercream

Prepare 100 g ($\frac{3}{4}$ cup) of *FunCakes Mix for Swiss Meringue Buttercream* according to the instructions on the package. Once prepared, fill a piping bag fitted with piping tip #032 with the buttercream.

Step 4: Fill the donuts

Once the donuts have completely cooled, pipe a layer of the *Swiss Meringue Buttercream* onto the bottom half of each donut.

Step 5: Decorate the donuts

Take two tablespoons of FunCakes Dip 'n Drip and heat them together with a drop of FunCakes Food Colour Gel Pink and a drop of FunCakes Food Colour Gel Red Earth in the microwave for 10 seconds. Place the mixture into a piping bag and snip off the tip. Decorate some of the donuts by piping the coloured mixture onto the tops. Finish them off by adding edible dried flowers.

Return the remaining Dip 'n Drip to a small bowl and add more food colouring to darken the shade slightly. Decorate the remaining donuts with this darker colour, or mix a third, even darker shade of pink for extra variation. Place the tops back onto the donuts to complete the decoration.

This recipe is made possible by FunCakes.