

de leukste taarten shop



Star Donuts

Did you know donuts don't need to be round shaped? You can cut out the donut dough in any shape you like. These star donuts are a nice treat to celebrate the holidays!

Boodschappenlijstje



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Mix for Donuts 500g

F10165
€4.95



Patisse Cookie Cutter Star set/5

P02012
€5.85



Ingredients

- FunCakes Mix for Donuts 500 g
- 215 ml water
- 65 ml vegetable oil
- Optional: FunCakes Powdered Sugar

Supplies

- (Hand) mixer
- Star-shaped cookie cutters
- Deep fryer
- Kitchen paper

Step 1: Make the Dough

Mix 500 grams of FunCakes Mix for Donuts, 215 ml of water, and 65 ml of vegetable oil with a mixer with a dough hook for 5 minutes. Roll out the dough to a thickness of approximately 5 mm. Cut out star shapes. Let the dough rest for 25 minutes.

Step 2: Fry in the Deep Fryer

Preheat the deep fryer to 180°C. Fry the donuts until golden yellow, about 90 seconds per side. Allow the donuts to cool on kitchen paper. Sprinkle some powdered sugar over the star-shaped donuts just before serving.