



## Caramel Filled Donuts

### MATERIALS

- 500g Roberts Confectionery Baked Donut Mix
- 150ml Full Cream Milk
- 150ml Water
- 80ml Vegetable Oil
- Roberts Confectionery Caramel Filling
- Icing Sugar

### DONUT PAN

- 8.5 cm Donut Pan = 12 - 16 Donuts
- 9 cm Donut Pan = 20 - 22 Donuts

**Step 1** - Preheat oven to 190°C fan forced setting. Place Donut Mix in a large bowl. Make a well in the center. Add milk, water and Oil. Whisk until well combined. Let the mixture rest for 10 minutes.

**Step 2** - Spoon batter into a large disposable piping bag. Cut a 2 cm hole in the end.

**Step 3** - Lightly spray Donut Pan with Non Stick Cooking Spray.

**Filled Donut** - Pipe the batter into the tin, in one continuous circle. Pipe an extra dot of batter on top of the raised part of the tin that forms the hole. This will help create the cavity for the filling.

**Step 4** - Bake 7 - 10 minutes or until a skewer inserted into the center comes out clean. Rest Donuts in the pan for 1 minute. Carefully rotate each donut while removing from the pan. Place on a wire rack to cool.

**Step 5** - Dust Donuts with Icing Sugar. Spoon Caramel Filling into the center of each Donut.

## Caramel Cheesecake Slice

### MATERIALS

- Base**
  - 250g Butternut Snap Biscuits - Crushed
  - 75g Unsalted Butter - Melted
- Cheesecake**
  - 250g Cream Cheese
  - ½ cup Caster Sugar
  - 2 Eggs
- Caramel Filling**
  - 2/3 cup Roberts Confectionery Caramel Filling
- Topping**
  - 100g Thickened Cream
  - 200g Roberts Confectionery Dark Chocolate Melting Buttons

**Step 1** - Pre heat Fan Forced oven to 150°C. Line the base of a 26 x 16cm slice tin with baking paper. Combine crushed biscuits and melted butter together in a bowl & mix through. Use the back of a spoon to press the biscuit mixture into the tin & set aside.

**Step 2** - Beat the cream cheese & sugar in the bowl with an electric mixer. Scrape down the sides & base of the bowl. Beat on medium speed for 30 seconds or until smooth. Add eggs one at a time & mix until combined.

**Step 3** - Pour the cream cheese mixture onto the biscuit base and spread evenly. Bake for approximately 30 minutes or until the cheesecake has set. Set aside to cool.

**Step 4** - Spread the Caramel Filling on top of the baked & cooled cheese cake. Refrigerate for 30 minutes.

**Step 5** - Bring cream to the boil & pour over the dark chocolate buttons & mix until smooth. Spread a thin layer of chocolate ganache over the set cheesecake. Refrigerate until set. Store in an airtight container in the refrigerator.