

BAKERS JAM

FILLED BAKED DONUTS



INGREDIENTS

- 1 x 500g Roberts Edible Craft Baked Donut Mix
- 150 ml Full Cream Milk
- 150 ml Water
- 80 ml Vegetable Oil
- 1 x 400g Tub Roberts Edible Craft Bakers Jam
- Icing Sugar

TOOLS

- 8.5 cm Donut Pan = 12 -16 Donuts
- 9 cm Donut Pan = 20 - 22 Donuts
- Whisk & baking wire rack
- Non stick baking spray
- 18" Piping Bags (or similar size)

METHOD

Step 1 - Preheat oven to 190°C fan forced setting.

Step 2 - Place Donut Mix in a large bowl and make a well in the centre. Add in the Milk, Water and Oil and whisk until well combined.

Step 3 - Rest for 10 Minutes.

Step 4 - Lightly spray the Donut Pan with a Non Stick Cooking Spray

Step 5 - Spoon the batter into the 18" Piping Bag and cut a 2 cm hole in the end.

Step 6 - 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 7 - Bake for 7-10 minutes OR until a skewer inserted into the center comes out clean. Rest donuts in the pan for 1 minute. Then carefully rotate each one whilst removing from the pan and cool in baking wire rack.

Step 8 - Dust each one with icing sugar and a dollop of Bakers Jam in the centre.

