



## Jam Filled Donuts

### MATERIALS

- 500g Roberts Confectionery Baked Donut Mix
- 150ml Full Cream Milk
- 150ml Water
- 80ml Vegetable Oil
- Roberts Confectionery Bakers Jam
- 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 Bakers Jam into the center of each Donut.



## Raspberry & Coconut Slice

### MATERIALS

- Base**
- 180g Unsalted Butter, at room temperature
  - 1 cup Caster Sugar
  - 2 Eggs
  - 2/3 cup Self-Raising Flour
  - 1 1/3 cup Plain Flour

- Jam Filling**
- 1 Cup Roberts Confectionery Bakers Jam

- Topping**
- 2 Eggs
  - 1/2 cup Caster Sugar
  - 1 cup Desiccated Coconut
  - 1 cup Shredded Coconut

**Step 1** - Pre heat oven to 160°C Fan forced.

Line a 32 x 23cm slice tin with baking paper. Beat butter and sugar together until slightly pale in colour. Add eggs one at a time. Fold in sifted flours until a soft dough forms. Spread the dough in the tin in an even layer using the back of a spoon.

**Step 2** - Place into the oven and bake for approximately 20 minutes or until golden in colour. Cool slightly.

### Step 3 - Topping

While the base is cooling, combine the eggs and sugar in a bowl. Lightly whisk with a fork. Add coconut and mix well.

**Step 4** - Spread the cooked base with an even layer of Bakers Jam. Top with the coconut mix. Bake for approximately 15 - 20 minutes or until golden brown.

**Tip:** Cool completely in the tin before slicing.