



Baked Donuts with Sprinkles

MATERIALS

- 500g Roberts Confectionery Baked Donut Mix
- 150ml Water
- 80ml Vegetable Oil
- Roberts Confectionery Strawberry or Chocolate Donut Icing
- Roberts Confectionery Sprinkles

DONUT PAN

- 8.5 cm Donut Pan = 12 - 16 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.

Step 4 - Pipe the batter into the tin, in one continuous circle. Don't be tempted to overfill or do a 2nd layer, otherwise you will not create a donut hole in the middle.

Step 5 - Bake 7 - 10 minutes or until a skewer inserted into the center comes out clean.

Step 6 - 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 7 - Warm Donut Icing in the microwave in 5-10 second bursts. Then dip, drizzle or pipe icing onto freshly baked donuts. Sprinkle with your combination of non-pearls, pearlised pearls or flavoured topping.

