



## Lemon Filled Donuts

### MATERIALS

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

## Mini Lemon Tarts

### MATERIALS

- 350g Roberts Confectionery Lemon Filling
- 12 Mini Tart Shells - Homemade or Store-bought
- Disposable Piping Bag
- Plain Round Piping Tip
- Icing Sugar for dusting - Optional
- Double cream and fresh berries to serve

### Step 1

Arrange the Mini Tart Shells on a serving plate.

### Step 2

Insert the Plain Round Piping Tip into the disposable piping bag. Spoon Lemon Filling into the piping bag. Pipe Lemon Filling in a circular motion into each pastry case, ending with a peaked top.

### Step 3

Before serving, dust the edge of the pastry shell with sifted Icing Sugar.

### Step 4

Serve with a dollop of Double Cream and fresh berries.

### VARIATION

#### Mini Lemon Meringue Tarts

Fill each mini tart shell level with the top, with Lemon Filling. Top with a meringue piped swirl and bake according to recipe instructions. Alternatively, place a pre-bought meringue on top and serve.