



Pretty in Pink

Love is in the air! Celebrate this Valentine's Day by baking some of our Pretty in Pink donuts

INGREDIENTS

INGREDIENTS	WEIGHT
Donut:	
Cake Donut Mix	1.000kg
Water	0.500kg
Pink 'fondant' icing:	
Semi firm fondant	1.200kg
Water	0.120kg
Red colouring	drops

PRODUCTS

49842 Cake Donut Mix 15kg

Tips: Add more dry mix to the batter if you prefer rolling mixture out on a floured bench and cutting desired shapes from it prior to frying.

METHOD

DONUT

1. Place all ingredients into a bowl fitted with a paddle.
2. Blend on low speed for 1 minute. Scrape down.
3. Mix on medium speed for 1 minute.



4. Rest batter for 10 minutes before frying at 190°C.

PINK 'FONDANT' ICING

1. Mix together the fondant with the water and a couple of drops of red colouring (colour is to be a light baby pink colour).
2. Warm mixture in a saucepan over the stove to body temperature, 37°C.
3. Dip 1/3 of the fried donut into warm pink fondant and set aside on the bench.
4. Immediately sprinkle the top of the pink fondant glazed donuts with coloured sprinkles (prior to the glaze setting).