

**CAKE, SPONGE & MUFFIN, SWEET GOODS**

## CHRISTMAS 'CAKE' DONUTS

Christmas 'Cake' Donuts are as much fun to bake and decorate as they are to eat! Made using Mauri Cake Donut Mix, our Christmas Donut recipe produces consistently soft & moist donuts that everyone will love. Once baked, decorate donuts as desired, with Reindeers and Santa's belt being two of our favourite designs. Try this recipe in your bakery as we continue counting down to Christmas.

Makes approximately 20 donuts.

### INGREDIENTS

INGREDIENTS	WEIGHT
Cake Donut Mix	
Mauri Cake Donut Mix	1.000kg
Water	0.500kg
Fondant Icing	
Fondant Icing	0.300kg
Water	0.020kg
Reindeer Donut Shiny Chocolate Glaze	
Water	0.250kg
Thickened Cream	0.150kg
Cocoa Powder	0.100kg
Castor Sugar	0.250kg
Dark Chocolate	0.200kg

### METHOD

#### CAKE DONUT

##### STEP 1

Place all ingredients into a bowl fitted with a paddle.

##### STEP 2

Blend on low speed for 1 minute. Scrape down.

##### STEP 3

Mix on medium speed for 1 minute.

##### STEP 4

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

#### **STEP 5**

Fill a piping bag fitted with a plain tip nozzle.

#### **STEP 6**

Cut out 10cm x 10 cm squares of non stick baking paper and pipe a single donut ring on each square paper sheet.

#### **STEP 7**

Place donut paper squares donut side down into hot frying oil at 190°C. Fry for 3 minutes on each side before removing to a drip wire.

### **FONDANT ICING**

#### **STEP 1**

Combine the fondant icing and water in a bowl and warm to 40°C.

#### **STEP 2**

Colour icing to your liking.

#### **STEP 3**

Fondant icing is exceptionally good for dipping donuts, leaving a shiny sweet finish.

### **CHOCOLATE GLAZE**

#### **STEP 1**

Boil the water and cream together.

#### **STEP 2**

Add the cocoa powder and sugar and mix, continue cooking to 106°C.

#### **STEP 3**

Remove from heat and pour over the chopped dark chocolate and mix until smooth.

#### **STEP 4**

Reserve mixture in fridge until required.

#### **STEP 5**

Warm desired quantity of chocolate glaze to temperature of 40°C.

### **DECORATING TIPS**

#### **SANTA BELLY DONUT:**

Ice donuts with red fondant then pipe dark chocolate for his belt strap and white chocolate square for his belt buckle.

**GREEN DONUT:**

Ice donuts with green coloured fondant and decorate with colourful sprinkles.

**REINDEER DONUT:**

Dip donut into shiny chocolate glaze and decorate with a jaffa lolly for its nose and icing for the eyes along with broken pretzel for the antlers.

*Makes approximately 20 donuts.*

*These instructions may vary depending on manufacturer's premises and equipment used. Product is best enjoyed fresh on the day of bake. Storage temperature: refrigerated below 5°C.*