

CAKE, SPONGE & MUFFIN, SWEET GOODS

RED VELVET DONUTS

Celebrate Valentine's Day with our romantic Red Velvet Dount recipe, made using Mauri Cake Donut Mix. This delicious treat is a perfect way to show your appreciation because nothing say's "I love you" more than an indulgent Red Velvet Dount, right? We hope you enjoy the recipe!

INGREDIENTS

INGREDIENTS	WEIGHT
Donut	
Mauri Cake Donut Mix	1.000kg
Water	0.500kg
Cocoa Powder	0.190kg
Red Liquid Colouring	drops (as desired)
Cream Cheese Filling	
Cream Cheese	0.140kg
Castor Sugar	0.460kg
Vanilla Extract	0.0010kg
Whipped Cream	0.350kg
Chocolate 'Fondant' Icing	
Semi Firm Fondant	1.200kg
Water	0.120kg
Dark Chocolate (Chopped)	0.180kg

METHOD

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.

NOTE:

Batter should have a rich chocolatey red appearance.

For best results adjust the water temperature to give finished batter temperature of 20-22°C.

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.

Each donut weighs approximately 40g prior to frying.

CREAM CHEESE FILLING

STEP 1

Combine Cream Cheese, Sugar and Vanilla and mix on 1st speed using a paddle attachment.

STEP 2

Increase to 3rd speed once mix is combined and beat until light and creamy for 5 minutes.

STEP 3

Fold in the Whipped Cream by hand and place mixture in fridge until required.

STEP 4

Make a small hole in the side of each cake donut and using a piping bag fill with the cream cheese filling.

CHOCOLATE 'FONDANT' ICING

STEP 1

Mix together the Fondant with the Water and Chopped Dark Chocolate.

STEP 2

Warm mixture in a saucepan over the stove to body temperature, 37°C.

STEP 3

Dip 1/3 of the fried donut into warm Chocolate Fondant and set aside on the bench.

These instructions may vary depending on manufacturer's premises and equipment used. Serve immediately or store in the fridge below 5°C for up to 24 hours.