



Baked Donuts

MATERIALS

- 500g Roberts Confectionery Baked Donut Mix
- 150ml Full Cream Milk
- 150ml Water
- 80ml Vegetable Oil
- Roberts Confectionery Chocolate Donut Icing
- Roberts Confectionery Salted Caramel Topping

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. Pipe the batter into the tin, in one continuous circle.
Tip: Be careful not to overfill or you will not create a donut hole.

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 - Icing Place a piece of baking paper or a flat tray under the wire cooling rack to catch the drips. Warm the Donut Icing according to the instructions on the tub. Dip, pipe or drizzle each donut with icing, then sprinkle with your selected toppings.

Chocolate Eclairs

MATERIALS

- 300ml Thickened Cream
- 2 - 4 tablespoons Icing Sugar
- Choose a Flavoured Food Colouring or Flavoured Oil from the Roberts Confectionery Range
- Éclair Shells - Homemade or Store bought
- Roberts Confectionery Chocolate Donut Icing
- Disposable Piping Bag - Optional

Step 1 - Chantilly Cream

Put cream, icing sugar and drops of flavour into a deep bowl. Whisk on medium speed until the cream starts to thicken. Whisk on high speed until soft peaks form.

Step 2

Cut each Éclair in half and fill with flavoured cream. Alternatively leave Profiteroles whole and pipe filling into the center of each using a piping bag and nozzle.

Step 3 - Icing

Warm Donut Icing according to the instructions on the tub. Dip or spread a small amount of icing on top of each Éclair.

Tip: For best results

- Avoid over whipping or the cream will separate.
- Place icing in a heat safe bowl over a small pot of simmering hot water to keep warm and of dipping consistency.