



SHOW US  
WHAT YOU'RE  
MAKING



SPOTLIGHTSTORES  
#IMADETHIS  
#GETCREATIVE

GET  
CREATIVE

TAKE + MAKE

DONUT  
WALL

EASY

### WHAT YOU'LL NEED

- 500g Roberts Confectionery Baked Donut Mix
- 150ml Full Cream Milk
- 150ml water
- 80ml Vegetable Oil
- Roberts Confectionery Donut Icing Strawberry and Chocolate
- Roberts Confectionery Salted Caramel Topping
- Roberts Confectionery Pearls White and Pink
- Roberts Confectionery Edible Sprinkles White and Pink
- Roberts Confectionery Bakers Jam
- Roberts Confectionery Lemon Filling
- Roberts Confectionery Caramel Filling
- Icing Sugar
- Donut Pan :-
  - 8.5 cm Donut Pan = 12 – 16 Donuts
  - 9 cm Donut Pan = 20 – 22 Donuts

## INSTRUCTIONS

**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.

### Traditional Donut Ring

Pipe the batter into the tin, in one continuous circle.

### Tip

Be careful not to overfill or pipe a 2nd layer, otherwise you will not create a donut hole in the middle.

### 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.

#### Icing

#### Traditional Donut Ring

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.

#### Filled Donuts

Dust Donuts with Icing Sugar.

Spoon filling into the center of each Donut.