

## DONUT, PANCAKE & SCONE, SWEET GOODS

# 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

## 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.

### PINK 'FONDANT' ICING

#### STEP 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).

#### 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 pink fondant and set aside on the bench.

#### STEP 4

Immediately sprinkle the top of the pink fondant glazed donuts with coloured sprinkles (prior to the glaze setting).

Note: 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.