

Novelty Doughnut Recipe



Ingredients

Sponge

- 170g self raising flour
- 170g butter
- 170g sugar
- 3 Eggs

Decoration

- Unicorn Pop It Moulds
- Various colours of sugar paste

Method

- 1 Whisk the eggs, sugar, butter and flour into a mixing bowl until light and creamy.
- 2 Pour the mixture into greased doughnut pan and put into the oven for 10-12 minutes at 200 Degrees Celsius or Gas Mark 4.
- 3 Once out of the oven, allow time to cool down. To decorate a novelty design roll out sugar paste, cut into a circle and place on top of the doughnut shape including a smaller circle in the centre for the doughnut hole if you wish.
- 4 Create the Unicorn, Bee and Narwhal designs using the Unicorn Pop It Mould using the unicorn ear mould to create the bee's wings and the unicorn horn and ear moulds to form the narwhal's tusk and fins.

12 Cup Mini Doughnut Pan

Product Code

CSB122



Unicorn Pop It
Mould

Product Code

1102EP031

