

Funky Donut

Unleash your creative sweet tooth by coating your doughnuts in chocolate and jazz it up with flakes and colour sugars.

1 Portion



Easy

up to 10 Min.



- 1 Place all donut ingredients in mixing bowl, mix well. Cover and rest dough for 40 minutes.
- 2 On a well-floured surface, roll the dough to 1.5cm thickness. Use a floured donut cutter or short glass to cut the dough into rings.
- 3 Place the donuts on a lightly floured tray, cover and rest for 15 minutes.
- 4 Preheat oil to 180°C. Fry donuts until light golden brown then flip the donuts. Keep flipping until both sides turn golden brown.
- 5 Melt cooking chocolate in a bowl with microwave oven or by double-boiling.
- 6 Dip the tops of the donuts into the cooking chocolate and decorate with some sprinkles.

Ingredients:

For Donuts:

1 box Dr. Oetker Nona Donuts Original
100 ml Water
40 g Butter (Softened)
1 Egg (Large)
Dr. Oetker Nona Instant Yeast (Come with Dr. Oetker Nona Donut Original)

For Decoration:

200 g Dr. Oetker Nona Cooking Chocolate
200 g Dr. Oetker Nona White Cooking Chocolate
Dr. Oetker Nona Heart Sugar
Dr. Oetker Nona Star Sugar
Dr. Oetker Nona Mini Button Sugar
Dr. Oetker Nona Chocolate Rainbow Sprinkles
Dr. Oetker Nona Hundreds & Thousands



Dr. Oetker Nona Malaysia

Tip:

Dip the cutter or glass into flour between cuts to prevent the dough from sticking to the clutter or glass.



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