

USING THE DOUGHNUT MAKER



Making the batter:

Main Ingredients

Plain flour	200g
Sugar	125g
Baking powder	2 teaspoons
Salt	¼ teaspoon
Ground Nutmeg	¼ teaspoon
Egg	1 large
Milk	125ml
Melted Butter	50g
Vanilla Extract	½ teaspoon

Topping

Sugar	70g
Cinnamon	½ teaspoon
Melted Butter	50g

Method

Mix all the main ingredients together into a smooth batter. Mix the sugar and Cinnamon together and spread evenly over the surface of a plate. This will be the topping.

1. Plug the doughnut maker into a suitable mains socket, the power on indicator light will light up indicating that the doughnut maker is heating up. Allow the doughnut maker to pre-heat for about 5-7 minutes with the lid closed.
2. Open the lid carefully and fill each compartment about 4/5 full with the doughnut batter.
3. Close the lid
4. The cooking process usually takes 4-5 minutes but you can keep opening the lid to check on their progress. The neon indicator will go on and off during cooking as it works in conjunction with the thermostat but is not an indication that the doughnuts are cooked.
5. When they are cooked, remove the doughnuts using a fork.
6. Repeat the process with the rest of the batter.

Please note: The doughnuts when cooked may differ in appearance from those illustrated.

Applying the topping

Dip the finished doughnut in the melted butter then roll it in the sugar/cinnamon topping you made earlier. Put the finished doughnuts on a plate and serve immediately.

ALTERNATIVE RECIPES

Use the recipe opposite for the batter mix and add the extra ingredients listed below (add more or less ingredients for desired taste).



Chocolate Doughnuts

Melt 8 large pieces of milk chocolate in a pan and add to the doughnut mix. Add melted milk or plain chocolate as a topping.



Chocolate and Coconut Doughnuts

Melt 8 large pieces of milk chocolate in a pan and add to the doughnut mix, next add 4 tablespoons of sweet coconut. Add melted white chocolate as a topping.



Chocolate and Pecan Doughnuts

Melt 8 large pieces of milk chocolate in a pan and add to the doughnut mix, next add 5 gms pecan nuts.



Cinnamon Doughnuts

Add 2 teaspoons of cinnamon and ¼ teaspoon of nutmeg to the doughnut mix.



Cinnamon and Apple Doughnuts

Add 2 teaspoons of cinnamon and 6 large tablespoons of applesauce to the doughnut mix.



Sour Cream Doughnuts

Add ½ small tub of sour cream and 2 teaspoons of cinnamon to the doughnut mix.