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# **STRAWBERRY DOUGHNUTS**

### INGREDIENTS

Group	1
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Ingredient	KG
Bakels Multimix Cake Complete	1.000
Water	0.230
Oil	0.300
Egg	0.365
Bakels Les Fruits Strawberry	-
Bakels Truffle With Strawberry Flavour	-
Bakels Speculoos Crumb	-
	Total Weight: 1.895

#### METHOD

- 1. Mix all the ingredients for 1 minute on slow speed with beater then 4 minutes on medium speed.
- 2. Pipethe batter in circles in a mould for small round cakes/doughnuts.
- 3. Pipe Les Fruits Strawberry on each circle and pipe another circle with more batter.
- 4. Baking temperature: 180°C.
- 5. Oven time: approx 20 minutes.
- 6. Melt Truffle with Strawberry Flavour and dip the doughnuts.
- 7. Decorate as desired.

TIPS! If you want a little crunch in the truffles, you can mix some Bakels Speculoos Crumb into truffles.





Confectionery



#### OCCASION

Summer, Valentines Day



**FINISHED PRODUCT** 

Doughnut