



PREP: 20 min
COOK: 15 min
SERVES: 36

Shamrock Sugared Doughnuts

Not just for lucky Irishmen, these sweet little donuts are the perfect thing to celebrate St Paddy's day or school fetes any time of year!

Ingredients

Doughnuts

- 80g butter, melted
- 3/4 cup + 2 tsp (175g) caster sugar
- 1 3/4 cups (260g) plain flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 2 tsp Queen Organic Vanilla Bean Paste
- 1 large egg
- 3/4 cup (180ml) milk
- 1 tsp Queen Green Gel Colour

Icing

- 1 1/2 cups (225g) icing sugar

Method - Doughnuts

STEP 1

Preheat oven to 180C (fan forced). Prepare a mini donut pan by greasing and lightly dusting with flour.

STEP 2

Combine all ingredients and mix until just combined.

STEP 3

Spoon mixture into doughnut pan, filling each well 3/4 full.

STEP 4

Bake for 8-10 minutes, until cake springs back when pressed lightly. Remove from oven and gently turn onto a cooling rack. Repeat with any remaining mixture. Allow to cool completely before icing.

Method - Icing

STEP 1

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Ingredients

2 tbsp boiling water
Green Coloured Sugar

Method - Icing

To prepare icing, mix water and sugar to a thick paste. One at a time, pip donuts in icing, and quickly decorate with green shamrock sugar.

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