



PREP: 20 min
COOK: 15 min
SERVES: 12

Red Velvet Doughnuts

We all know doughnuts are the best way to win someone's heart, so what could be more romantic than these Red Velvet Doughnuts? You'll be fending off proposals, left and right.

Ingredients

Donuts

60g unsalted butter
2/3 cup (150g) caster sugar
2 large eggs
1 tbsp (10g) cocoa powder
1 tsp Queen Red Food Colour Gel
1 tsp Queen Organic Vanilla Bean Paste
1/2 cup (125ml) buttermilk
1 2/3 cups (250g) plain flour
1/2 tsp salt
1/2 tsp bicarbonate soda
1 tsp white vinegar

Method - Doughnut

STEP 1

Preheat oven to 170C (fan forced). Lightly grease doughnut pan.

STEP 2

Beat butter and sugar until fluffy. Add egg, cocoa, red gel colour and vanilla, mix until well combined.

STEP 3

Add half of the buttermilk and mix slowly, then add half the flour and mix. Repeat with the remaining buttermilk and flour.

STEP 4

Add salt, bicarb soda and vinegar. Mix on low until incorporated, then increase speed to high and beat for 2 minutes.

STEP 5

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

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Ingredients

Icing

1 1/2 cups (225g) icing sugar
2 tbsp boiling water
Pink pearls

Method - Doughnut

STEP 6

Bake for 10-12 minutes, until cake springs back when pressed lightly. Remove from oven and gently turn onto a cooling rack. Repeat with any remaining mixture. Allow donuts to cool completely before icing.

Method - Icing

STEP 1

For icing, mix water and sugar to form a paste.

STEP 2

One at a time, dip doughnuts in icing, and quickly decorate with Soft Sugar Pearls and if desired, coloured sugar (see note). Icing will dry quickly so do not delay between icing and decorating.

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