



PREP: 2 hr 30  
min  
COOK: 1 hr 30  
min  
SERVES: 18

## Neon Doughnut Tower

No one can resist a freshly made, pillowy soft ring of happiness! Smother them with salted caramel glaze and stack them high to build a glistening doughnut tower!

### Ingredients

#### Doughnuts

3 ½ cups (525g) plain flour  
2/3 cup (150g) caster sugar  
1 packet dry yeast  
Pinch of salt  
100g butter, melted  
1 cup (250ml) milk, warmed  
1 large egg  
1 tsp Queen Vanilla Bean Paste  
Oil for frying

#### Glaze

### Method - Doughnuts

#### STEP 1

Combine flour, sugar, yeast, salt, melted butter, warmed milk, egg and Vanilla Bean Paste in a stand mixer with dough hook. Mix on medium low speed until dough is smooth – it will be sticky.

#### STEP 2

Place dough into lightly oiled bowl, cover with plastic wrap and leave in a warm place to rise for about an hour, or until doubled in size.

#### STEP 3

Once risen, punch down dough and turn out onto lightly floured surface. Roll to 2cm thick and cut doughnut shapes using two round cutters. Rest for 30 minutes in a warm place to rise again.

#### STEP 4

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## Ingredients

2 cup (300g) icing sugar

1/4 cup (60ml) milk

4 tsp Queen Salted Caramel Flavour  
for Icing

Queen Food Colour Gel in Red, Green  
and Yellow

## Method - Doughnuts

Fill a large, heavy bottomed saucepan with enough oil to deep fry doughnuts, and heat over medium heat. Don't let oil get too hot or the outside of the doughnut will cook while the centre stays raw. Gently fry doughnuts until pale and golden, approx. 3-5 minutes each, depending on size.

### STEP 5

Remove with a slotted spoon and drain on paper towel. Repeat with all doughnuts and leave aside.

## Method - Glaze

### STEP 1

Prepare glaze by combining icing sugar, milk and Salted Caramel Flavour until combined. Separate into small bowls and colour as desired. Dip each doughnut in glaze and set aside on baking paper to catch any drips. Before glaze has properly set, stack doughnuts to create a tower, the glaze will act as a glue.

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