



PREP: 10 min
COOK: 8-10 min
SERVES: 20-24

Midnight Magic Teal Doughnuts

Transform a simple recipe into something extra special with a sprinkle of Midnight Magic! Perfect for any last minute celebrations, these sweet-scented doughnuts are ready in less than 30 minutes.

Ingredients

Doughnuts

- 1 cup (150g) plain flour
- 1 cup (100g) almond meal
- ¼ cup (55g) caster sugar
- 1 ½ tsp baking powder
- ¼ tsp bicarbonate of soda
- ½ tsp salt
- ¾ cup (180ml) buttermilk, at room temperature
- 2 tsp [Queen Vanilla Bean Paste](#)
- 2 eggs, lightly beaten, room temperature
- 80g unsalted butter, melted

Method - Doughnuts

STEP 1

Preheat oven to 160C (fan forced). Grease a 12-hole doughnut pan.

STEP 2

Whisk together flour, almond meal, sugar, baking powder, bicarb soda and salt in a large bowl. Set aside.

STEP 3

Combine buttermilk, Vanilla Bean Paste, eggs and melted butter in a jug, whisking to combine. Add to flour mixture and mix until just combined. Spoon into piping bag and pipe into doughnut pan. Bake for 8-10 minutes or until tops spring back when lightly touched. Turn doughnuts onto a wire rack to cool completely. Repeat with remaining batter.

Method - Glaze

STEP 1

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Ingredients

Glaze

Dr. Oetker Royal Icing

[Queen Blue Food Colour](#)

2 tsp Queen Unicorn Dream Flavour for Icing

[Queen Midnight Magic Sprinkles](#)

Method - Glaze

Prepare Royal Icing according to package directions. Add a few drops of food colour gel and 2 tsp of Unicorn Dream Flavour for Icing, mixing to combine. Dip doughnuts in Royal Icing, place on a sheet of baking paper and top with Midnight Magic Sprinkles. Allow to dry before serving.

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