

Colorful Easter Egg Donuts



A Cooperation of



BOSCH



悠樂煮廚 | DeliHolic

Invented for life

Colorful Easter Egg Donuts

(Makes about 6-8 donuts)



Ingredients:

2 pcs	Eggs
120 g	Cake Flour
3 g	Baking Powder
45 g	Sugar
40 g	Milk
55 g	Corn Oil

Workflow:

1. Bring the eggs to room temperature, add sugar, and whisk until the volume expands and the color lightens.
2. Add milk and mix well, then add corn oil to make a batter of a certain thickness.
3. Sift the cake flour and baking powder together and add to the egg mixture.
4. Gently fold the batter until it is completely mixed.
5. Spread a thin layer of cooking oil on the donut mold, squeeze in the batter, filling about 80% of the mold.
6. Bake with 4D HotAir at 160 °C for about 30-35 minutes.
7. Melt the decoration chocolates, dip the donuts into the chocolate mixture with the right side down, then remove and flip over.
8. Decorate with sugar or chocolate.
9. Once it has completely cooled down, store it in a bag.

Setting procedure:

Put the tray on 1 - 4 layer and bake with 4D HotAir at 160°C for about 30-35 minutes.

4D HotAir

A Cooperation of



BOSCH



悠樂煮廚 | DeliHolic

Invented for life