

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 Food 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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