

Less than 1 hour

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You'll need:

About 1 dozen plain store-bought doughnuts

Pretzel & peanut butter doughnuts:

Ingredients:

- 1-2 plain doughnuts
- Melted peanut butter
- Crushed pretzels

Method:

1. Generously coat the top of doughnuts with peanut butter and top with crushed pretzels.

Galaxy doughnuts

Ingredients:

- 2 cups (260g) sifted icing sugar
- ¼ cup (60ml) water
- Red and blue food colouring
- 1-2 plain doughnuts
- Silver sprinkles

Method:

1. Combine icing and water until smooth.
2. Using a wooden skewer, drop small dots of food colouring in the icing and swirl to form a marble effect.
3. Dip one side of the doughnut into the marbled icing, letting the icing drip off for a moment before turning it over and placing it icing-side up on a baking tray.
4. Decorate with sprinkles.

Cookies & cream

Ingredients:

- 1-2 plain doughnuts
- PnP cream cheese
- Oreo cookies, crushed

Method:

1. Generously spread doughnut with cream cheese and top with crushed Oreo cookies.

Sundae doughnuts

Ingredients:

- 1-2 plain doughnuts
- Vanilla ice cream
- Chocolate sauce
- Sprinkles
- Glazed cherries

Method:

1. Top doughnuts with a scoop of ice cream, drizzle with chocolate sauce and finish it off with sprinkles and a cherry.

Coconut & lime doughnuts

Ingredients:

- 2 cups (260g) icing sugar, sifted
- ¼ cup (60ml) water
- Grated peel and juice (30ml) of 1 lime
- 1-2 plain doughnuts
- Coconut flakes, toasted

Method:

1. Combine icing and water until smooth and add lime juice.
2. Dip one side of the doughnut into the flavoured icing, letting the icing drip off for a moment before turning it over and placing it icing-side up on a baking tray.
3. Top with lime zest and coconut flakes.

Peppermint Crisp doughnuts

Ingredients:

- 1-2 plain doughnuts
- Cream, whipped to stiff peaks
- Caramel Treat
- Peppermint Crisp chocolate, crushed

Method:

1. Halve doughnuts.
2. Top one half with a dollop of cream.
3. Spread the other half with caramel.
4. Sandwich and sprinkle with crushed Peppermint Crisp chocolate.

Carrot cake doughnuts

Ingredients:

- 1-2 plain doughnuts
- Cinnamon sugar
- PnP honey and vanilla cream cheese
- Pecan nuts, toasted and crushed

Method:

1. Coat doughnuts with cinnamon sugar.
2. Generously spread with cream cheese and top with crushed nuts.

Milk tart doughnuts

Ingredients:

- 2 cups (500ml) milk
- $\frac{2}{5}$ cup (100ml) white sugar or castor sugar
- 6 egg yolks
- 5 Tbsp (75ml) cornflour
- 1 tsp (5ml) vanilla essence
- 3 Tbsp (45ml) softened butter
- 1-2 plain doughnuts
- Cinnamon sugar

Method:

1. Gently heat milk and $\frac{1}{4}$ cup (60ml) sugar in a pot until sugar dissolves.
2. Whisk together yolks, remaining sugar and cornflour until smooth.
3. Vigorously stir $\frac{1}{4}$ cup (60ml) milk mixture into egg yolk mixture - this slowly warms up the egg so you don't end up with scrambled eggs.
4. Whisk egg mixture in a thin stream into remaining milk.
5. Cook over a medium heat for 4-6 minutes, continuously whisking, until thickened.
6. Remove from heat and whisk in vanilla essence and butter until dissolved.
7. Cool completely before using.
8. Coat doughnut in cinnamon sugar.
9. Halve doughnuts.
10. Spread one half with a dollop of cooled pastry cream.
11. Sandwich with the remaining half.

Rose and pistachio doughnuts

Ingredients:

- 2 cups (260g) icing sugar, sifted

- ¼ cup (60ml) water
- 1 tsp rose water
- Pink food colouring
- 1-2 plain doughnuts
- Turkish delight, cubed
- Pistachios, crushed

Method:

1. Combine icing and water until smooth.
2. Add rose water and pink food colouring (take care not to add too much).
3. Dip one side of the doughnut into the flavoured icing, letting the icing drip off for a moment before turning it over and placing it icing-side up on a baking tray.
4. Top with Turkish delight and pistachios.