



# Eyeball Doughnuts

10 Portions



Medium

● ● up to 150 Min.



## Ingredients:

### For the Doughnuts:

250 g Strong White Bread Flour  
35 g Caster Sugar  
Salt  
4 g Fast-action dried yeast  
60 g Unsalted Butter , Softened  
80 ml Water , Warm  
2000 ml Sunflower Oil

### To Decorate:

200 g Dr. Oetker 26% White Chocolate , Melted  
10 g Dr. Oetker Dark Chocolate Chips  
Dr. Oetker Bright Writing Icing

### For the Buttercream:

250 g Dr. Oetker Vanilla Buttercream Style Icing  
Dr. Oetker Green Extra Strong Food Colour Gel  
Dr. Oetker Orange Extra Strong Food Colour Gel

- 1** To make the doughnuts, place the flour, sugar, salt, yeast and butter into a large mixing bowl or the bowl of a stand mixer and stir to combine. Using your fingertips rub the butter roughly into the flour.
- 2** Add the egg and water and stir to make a rough dough. Either knead on a lightly floured work surface for 15-20 minutes by hand or knead with a dough hook in a stand mixer for 10 minutes until your dough is elastic, smooth and shiny. Shape into a ball and place into a clean bowl. Cover with cling film and place the bowl somewhere warm to rise for 1 hour.
- 3** Once the dough has risen, tip onto a work surface and knead for 2-3 minutes to knock out any air.
- 4** Divide the dough into 10 pieces between 45-50g each. Shape each piece into a ball tucking the ragged edges into the bottom of each ball.
- 5** Line a baking tray with baking paper and evenly space the shaped balls onto the tray. Loosely cover with cling film and allow to prove for 1-2 hours until slightly swelled and puffy (they won't change dramatically).



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. [www.oetker.co.uk](http://www.oetker.co.uk) Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: [crt@oetker.co.uk](mailto:crt@oetker.co.uk)



- 6** To cook your doughnuts, heat a large heavy bottomed pan with 2 litres of sunflower oil to 160°C.
- 7** Flatten each dough ball on the tray to approximately 1 cm thick, lightly flour a 2cm round cutter and use it to stamp out the centers of the dough balls (keep the middles to fry up separately).
- 8** Once the oil has reached temperature fry the doughnuts in batches for approximately 2-3 minutes on each side or until golden brown in colour, remove and drain on kitchen paper and allow to cool.
- 9** To Decorate, melt the white chocolate in a microwave for 30 seconds and then 10 seconds bursts, stirring between each burst until the chocolate has melted. dip each doughnut into the melted white chocolate to coat one side. Place each coated doughnut onto a wire rack and allow to set.
- 10** Divide the buttercream into 2 bowls and colour one bowl orange and one bowl green with the Food Colour Gels, mix until the colour is completely mixed through the buttercream.
- 11** Place a spoon of buttercream into the centre of each doughnut alternating the colours and swirl the buttercream using a chop stick.
- 12** Top with a chocolate chip in the centre of the buttercream.
- 13** Using the red writing pen decorate your doughnuts with veins. Allow the icing to set slightly before serving.

