



Giant Doughnut Cake

12 slices



Medium

up to 30 Min.



- 1 Preheat the oven to 190°C/170°C fan/gas mark 5. Grease a doughnut mould or a round savarin mould with some butter or oil.
- 2 To make the sponges, in a bowl, beat together the butter and sugar until light and fluffy.
- 3 Add the eggs one at a time, beating well after each addition. Stir in the vanilla.
- 4 Sieve in the flour and baking powder. Add the milk and fold together until just combined.
- 5 Evenly divide the mixture between the prepared moulds. Bake for 20-25 minutes or until a skewer inserted in the centre comes out clean.
- 6 Transfer to a wire rack and allow the sponges to cool completely.
- 7 For the buttercream, in a bowl beat together the icing sugar, butter and vanilla until smooth. Stir in a few drops of the pink gel colour until you reach your desired colour.

Ingredients:

For the Sponge:

325 g Unsalted butter
325 g Caster Sugar
6 Eggs
1 tsp Taylor & Colledge Vanilla Bean Extract
325 g Plain Flour
1 tsp Dr. Oetker Baking Powder
Whole Milk

For the Buttercream:

200 g Icing Sugar
100 g Unsalted butter
1 tsp Taylor & Colledge Vanilla Bean Extract
Dr. Oetker Hot Pink Gel Food Colours drops

Icing:

250 g Icing Sugar
0.5 tsp Taylor & Colledge Vanilla Bean Extract
Whole Milk
Dr. Oetker Hot Pink Gel Food Colours drops

To decorate:

Dr. Oetker Unicorn Confetti Sprinkle
Dr. Oetker Party Candle



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- 8 Once the sponges are cool, turn one sponge upside down and spread on the buttercream, before you place the other half on top, so you have a giant doughnut shape.
- 9 For the icing, in a bowl combine the icing sugar, vanilla and gradually stir in the milk or water. The icing should be slightly thick but pourable. Stir in the pink gel colour until you reach your desired colour.
- 10 Use a large spoon, drizzle the icing over the top sponge so it runs down the sides.
- 11 While the icing is still wet, add your sprinkles. Serve immediately or allow to set.

