Cake Donut

Mauri Butter Cake Mix Code:200, Mauri Margarine, Mauri Instant Custard

Ingredients:

	Weight (g)
Mauri Butter Cake Mix Code:200	400
Mauri Margarine	140
Unsalted Butter	140
Whole Eggs	320

Production Method:

1. Using paddle, mix butter cake mix, margarine and unsalted butter at slow speed for 1 minute.

2. Scrape down sides and add in eggs at slow speed for 2 minutes.

3. Scrape down sides and mix at medium speed for 3 minutes.

4. Last change to slow speed mix for 1 minute.

5. Pour batter into donut shape cake tray around 30g batter.

6. Bake at 180°C for 15 – 20 minutes. Baking conditions vary depending on the batter scaling weight and oven characteristic.

7. Remove from oven and let it cool before decoration.

Custard Filling

Ingredients:

	Weight (g)
Mauri Instant Custard	**80**
Milk	220
Unsalted Butter	50
Nutella	50
Oreo crunch	50
Biscoff spread	50
Lemon juice	10

Production Method:

1. Using paddle mix instant custard, milk and, melted butter until homogenous and set aside.

2. Using 80g custard filling mix with Nutella and pipe on top cake donut and sandwich with another cake donut.
   Side with toasted almond nibs.

3. Using 80g custard filling mix with Oreo crunch and pipe on top cake donut and sandwich with another cake donut.
   Side with Oreo crunch.

4. Using 80g custard filling mix with biscoff spread and pipe on top cake donut and sandwich with another cake donut.
   Side with biscoff crunch.

5. Using 80g custard filling mix with lemon juice and pipe on top cake donut and sandwich with another cake donut.
   Side with lemon zest.

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