

HELLO KITTY DONUTS



Donut Ingredients

- ½ cup (1 stick) butter
- ½ cup sugar
- 2 eggs
- 1 ½ cups flour
- 2 ½ tsp baking powder
- ½ cup milk
- Donut maker
- Pastry bag
- Mini cooling rack



Decorating Ingredients

- White, yellow, and red chocolate
- EZ Thinz
- Black icing
- #1 tip
- Heart sprinkles
- Whole almonds
- Paring knife
- Toothpick



Donut Directions

1. Cream together butter and sugar. Add eggs one at a time, mixing after each addition.
2. Whisk together flour and baking powder. Alternate adding dry mixture and milk to egg mixture, starting and ending with the dry mixture.
3. Scoop batter into a pastry or Ziploc bag, and pipe into preheated donut maker. Bake for 3 min.

Assembly

1. Let donuts cool completely.
2. Cut rectangle in donut for almond.
3. Melt white chocolate, dip in almond at angle and insert into donut.
4. Add EZ Thinz to chocolate and dip each donut. Tap to smooth and let set.
5. Dip for second coat of chocolate. Wait 30 sec, then add 2 heart sprinkles.
6. With black chocolate and toothpick, add eyes and whiskers.
7. Melt small bowl of yellow chocolate. Use toothpick to add nose.
8. With red chocolate, add dot for bow.

