

Marble doughnuts with vanilla cream



Working time: approx. 35 min.



Baking time: approx. 15-20 min.

Ingredients for the batter:

180 g soft butter, 150 g sugar,
1 pinch of salt, some lemon zest,
3 eggs, 180 g flour,
1 tsp. baking powder,
2-3 tsp. cocoa, 2 tsp. milk

Ingredients for the vanilla cream:

250 g whipping cream,
2 packets cream stiffener,
4-5 tbsp. sugar, vanilla pod pulp,
200 g cream cheese

In addition:

250 g white chocolate glaze

Preparing the batter:

Stir the butter, sugar, salt and lemon zest until slightly frothy. Add the eggs little by little and briefly continue to stir. Mix the flour with the baking powder and then very briefly stir in. Put approx. 2/3 of the batter into a piping bag and distribute evenly in the greased doughnut baking tin. Mix the cocoa and milk with the remaining 1/3 of the batter and also distribute evenly in the greased doughnut baking tin. Lightly marble the light and dark batter, for example, using a skewer. Then bake in the preheated oven.

After baking let the doughnuts cool and then turn them out of the baking tin. Cut the doughnuts crosswise to fill them later on.

Baking time:

Bake it at 180°C top/bottom heat (165°C fan) for approx. 15-20 minutes.

Preparing the vanilla cream:

Beat the whipping cream with the cream stiffener, sugar and vanilla pod pulp. Stir the cream cheese until smooth and fold in the whipped cream. Fill a piping bag with the cream and use it to fill the sliced doughnuts. Decorate with white chocolate as you wish.

Our product tip: Cake tin Donut

Item no. 661042

