



Pink Lady® Apple Doughnut Mille-feuille

Makes 28 mini doughnuts



Ingredients:

- ♡ 210g flour
- ♡ 1tsp baking powder
- ♡ 110g caster sugar
- ♡ 250g butter, melted
- ♡ 125ml milk
- ♡ 1 egg
- ♡ 1 Pink Lady® apple
- ♡ 100g caster sugar
- ♡ 1tsp ground cinnamon

Method:

1. Using a plate, carefully mix in the 100g caster sugar and cinnamon powder – set aside
2. In a mixing bowl, combine the flour, baking powder, caster sugar, butter and egg
3. Mix thoroughly and pour into a pouring jug. Leave to rest for 1 hour or preferably overnight.
4. Switch the doughnut machine on and wait until the light indicates it's ready
5. Dice the apple into 1cm cubes and squeeze some lemon juice over the cut apples
6. Mix up the doughnut mixture and carefully pour the mixture into the doughnut rings until . full
7. Place 4 apple dices on each doughnut and close the lid of the machine
8. Allow to cook until the light switches off
9. Carefully remove the doughnuts and dust them all over with cinnamon sugar
- 20 Allow to cool slightly before serving. Serve with apple discs and puree (see www.pinklady.co.za for recipe)



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