

# Food.

## DOUGHNUT MACHINE MINIS

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Recipe by Moyni

This is a batter recipe I found to use with an electric mini doughnut machine I have (a bit like a sandwich toaster but with seven rings to take a spoonful of batter each) - when I couldn't find the instruction leaflet with the recipe in it. After cooling slightly on a rack, I warm a spoonful of apricot jam with a splash of water and brush on lightly before dipping in hundreds and thousands or chocolate flakes. This quantity makes about 20, easily doubled if you are catering for a children's party or such.

**READY IN:** 17mins

**YIELD:** 20 doughnuts

**UNITS:** US

### INGREDIENTS

- 4 ounces plain flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 3 ounces caster sugar
- 3 fluid ounces milk
- 1 egg, beaten
- ½ tablespoon olive oil
- ½ teaspoon vanilla extract

#### NUTRITION INFO

Serving Size: 1 (357) g

Servings Per Recipe: 1

AMT. PER SERVING	% DAILY VALUE
<b>Calories: 48.3</b>	
Calories from Fat 7 g	15 %
Total Fat 0.8 g	1 %
Saturated Fat 0.2 g	1 %
<b>Cholesterol</b> 11.2 mg	3 %
<b>Sodium</b> 82.2 mg	3 %
<b>Total Carbohydrate</b> 9.1 g	3 %
Dietary Fiber 0.2 g	0 %
Sugars 4.3 g	17 %
<b>Protein</b> 1.1 g	2 %

**DIRECTIONS**

Sift dry ingredients together.

Separately whisk wet ingredients.

Combine and whisk.

Heat doughnut machine.

Brush each dip with hint of oil.

Put one dessertspoonful of batter into each dip.

close lid.

Cook for 3 minutes.

Remove to cool on a rack and repeat with remaining mixture.

Decorate doughnuts.

you could dip in melted chocolate.

but I brush with a little warmed apricot jam and dip in sugar strands or hundreds and thousands or chocolate flakes.