



8

SERVES/MAKES



COOKING TIME:
< 15 min



COOKING STYLE:
Stove

LANCEWOOD® RED VELVET DOUGHNUTS

INGREDIENTS:

320 ml cake flour
190 ml sugar
5 ml bicarbonate of soda
5 ml cocoa
60 ml oil
5 ml vinegar
10 ml vanilla essence
1 egg
125 ml **LANCEWOOD® Double Cream Plain Yoghurt**
5 ml red food colouring

To serve:

60 ml **LANCEWOOD® Medium Fat Plain Cream Cheese** or Cream Cheese Frosting for topping

METHOD:

Preheat the oven to 180°C. Spray a doughnut pan with non-stick spray. In a mixing bowl whisk together the cake flour, sugar, bicarbonate of soda and cocoa. Add the oil, vinegar, vanilla essence, egg, **LANCEWOOD® Double Cream Plain Yoghurt** and food colouring and mix until just combined. Pipe the batter into the doughnut pan and bake for 10 – 12 minutes.

To serve:

Allow to cool before piping a drizzle of **LANCEWOOD® Medium Fat Plain Cream Cheese** or cream cheese frosting over the doughnuts.

PRODUCTS USED:



Medium Fat Plain Cream
Cheese



Double Cream Plain Yoghurt

ENJOY!