

Doughnut Nest Cakes



Chef Manuel Aquilina

INGREDIENTS

- 3 packets doughnuts
- 100g Emborg Raspberries, defrosted**
- 200g Valio Unsalted Butter**
- 1 tsp vanilla extract
- 400g icing sugar
- 1 packet mini chocolate eggs
- 150g Novi Bloc Milk Chocolate, melted**
- Coloured sprinkles
- 1 large bag jelly beans

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KITCHEN



METHOD

- 1 Start by beating the butter and vanilla extract for 10 minutes till light and pale.
- 2 Add in the icing sugar and the defrosted raspberries and keep beating till you have a light fluffy butter cream.
- 3 Use some of the cream to sandwich together 3 doughnuts and fill the hole in the middle with the jelly beans.
- 4 Next, pour over the melted chocolate and allow to drip down.
- 5 Decorate the top of the doughnut cakes with mini chocolate eggs and coloured sprinkles.