

Recipes:
Cat donuts





Recipes: (contains nuts)

Cat donuts

If you're the adventurous sort, try making your own baked donuts, but if you class yourself as more of a Marco Pierre Wrong, try buying some plain donuts and ice them into your very own cute confections.

For 6

Donuts:

30g butter
30ml vegetable oil
50g white sugar
30g brown sugar
1 egg
1 tsp baking powder
½ tsp nutmeg

Pinch of salt
½ tsp vanilla extract
160g plain flour
120ml milk

Icing:

80g icing sugar
½ tsp vanilla extract
Pinch of salt
1-2 tbsp milk
Food colouring (optional)
100g dark chocolate
Whole almonds*

Steps:

Donuts

1. Heat the oven to 220c
2. Beat together the butter, oil and sugar until smooth
3. Add in the egg and combine
4. Mix in the baking powder, salt, vanilla and nutmeg
5. Add in a bit of flour followed by a bit of milk and mix until you have a smooth batter, continue until all the flour and milk is added
6. Pour the batter into a greased donut pan, leaving a 1cm gap from the top of each well
7. Bake for 10 minutes
8. Allow to cool for five minutes in the pan before turning out

Icing

1. Sift the icing sugar and add the vanilla and salt
2. Add in 2 tsp of milk and stir until smooth
3. If the mixture is too thick, add the milk ½ tsp at a time until it is the right consistency
4. If you want to add some coloured patches to your donuts, separate a bit of your icing and add in some food colouring

*If you or any of your guests are allergic to nuts then try using sweets for ears instead

To create!

1. Melt half the chocolate and dip in the rounded end of an almond*
2. Create a small slit in the top of your donut and stick in the almond to create an ear. Repeat to create the other ear
3. Leave the chocolate to set
4. Once your donuts are completely cool, dip them into your icing
5. Spoon on your coloured icing to create patches
6. Put in the fridge for 30 minutes to allow the icing to set
7. Melt the remaining chocolate and using either a piping bag or a cocktail stick, draw on your cat faces

Too good to eat?! Share photos of your pawsome donuts on our Facebook page or tweet them to [@CatsProtection](#) with [#PawsomeTea](#)

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