

Buttermilk-Orange-Donuts

○ Simple

Ingredients for 50 Persons

Preparation time:

Required time: 12 Min.

Set-up time: 7 Min.

Cooking time: 5 Min.

Zutaten Donut-Teig:

4 eggs, medium sized

150 ml buttermilk

150 ml orange juice

180 g spelt flour, type 630

40 g Organic Coconut Flour

40 g starch

50 g Organic Coconut Oil – Premium Quality

4 tsp baking powder

100 g Organic Coconut Blossom Sugar

1 pinch salt

2 tbsp orange zest, grated

Topping:

Organic Coconut Chips “Sweet Blossom”

Tropicalai Welcome Package

Frische Orangenfilets

Sonstiges:

fresh slices of orange Organic Coconut Chips “Sweet Blossom”

pastry brush Organic Coconut Blossom Syrup

batter scoop Organic Coconut Oil – Premium Quality

donut-maker

1

Blend all ingredients for the batter with your mixer until you have a homogenous, rather thick texture.

2

Should the batter be too thick, add a bit of buttermilk and mix in thoroughly.

3

Teig ca. 5-10 Minuten ruhen lassen und dann in den Teigportionierer geben.

4

Let batter sit for about 5-10 minutes.

5

Preheat donut-maker well. Tip: place the coconut oil in a bowl on top of the donut-maker, so it can melt.

6

Teig mit dem Teigportionierer einfüllen und ca. 5 Minuten goldbraun backen.

7

Grease top and bottom of donut-maker with coconut oil using the pastry brush.

8

Fill in the batter and bake for about 5 minutes until golden brown.

9

Before serving garnish donuts with coconut blossom syrup, crumbled coconut chips and orange slices
