

SPOTLIGHT

CHOCOLATE COVERED CAKENUTS

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PROJECT SHEET



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CHOCOLATE COVERED CAKENUTS

e EASY

WHAT YOU'LL NEED

- Cake mix
- White melting chocolate
- Colour mill oil blend food colour in yellow, tiffany, purple, candy, lavender
- Sprinkles and glitter

Equipment:

- Donut tray
- Piping bags (optional)

INSTRUCTIONS

Step 1 - Using a piping bag, dispense your cake batter into the donut tray & bake for 10-12 minutes, inserting a toothpick to ensure the donuts are baked through. Once baked, remove from the oven & let sit to cool.

Step 2 - While the donuts cool, divide your white melting chocolate into 5 bowls, ensuring they have a wide enough opening to dip the donuts into. Once divided, melt in the microwave in 20-30 second intervals, mixing in between.

Step 3 - Once the chocolate is fully melted, mix approximately 8 drops of each colour mill oil blend into your separate bowls, mixing until fully combined. Dip the top of your donuts into the chocolate, ensuring an even coverage.

Step 4 - Before the chocolate sets, decorate with your chosen sprinkles, sparkles or drizzle! Let set, then enjoy!