



Sprinkled doughnut biscuits

 **MAKES** 10
  **PREP** 20 mins plus chilling, cooling and setting
  **COOK** 40 mins
  **DIFFICULTY** Easy

Colourful, fun and easy to make, these biscuits will be a huge hit with your little (and not so little) ones!

What you'll need

150g lightly salted butter, softened

65g caster sugar

1½ tsp Dr. Oetker Madagascar Vanilla Extract

250g plain flour

For the decoration

200g icing sugar

½ tsp Dr. Oetker Extra Strong Food Colour Gel, pink

½ tsp Dr. Oetker Extra Strong Food Colour Gel, blue

½ tsp Dr. Oetker Extra Strong Food Colour Gel, yellow

Dr. Oetker Bright & Bold Sprinkle Mix

Method

1. Heat the oven to 190C/170C fan/gas 5. Line a large baking tray with baking parchment. In a bowl, beat the butter and sugar together until soft and creamy. Stir in the Dr. Oetker Madagascar Vanilla Extract and then the flour, before bringing everything together with your hands to form a soft dough.
2. Turn the dough onto a lightly floured surface and knead gently until smooth. Roll out to a thickness of 1cm, then using a 7cm round cutter, stamp out a round, then cut out an inner circle using a 2cm cutter to make a ring shape. Repeat to make 10 rings in total, re-rolling the dough as necessary.
3. Arrange the rings on the baking tray, spaced slightly apart, then chill for 30 mins. Once chilled, bake for 15 mins until lightly golden. Allow to cool for 5 mins, then transfer to a wire rack to cool completely.



Tip from Dr. Oetker

They are really easy to make but look so effective, they brighten up any snack time!



4. In a bowl, mix together the icing sugar and 30ml water to form a thick glaze icing (if it's too thick, you can add more water to thin it down). Divide the icing equally between four bowls. Add a few drops of the pink Dr. Oetker Extra Strong Food Colour Gel to one of the bowls and mix thoroughly, adding more drops of pink until you achieve a bright pink colour. Repeat this for the blue and yellow colour gels – you should have one bowl left uncoloured.

5. Using a teaspoon, spread the glaze icing onto each biscuit, putting a different coloured icing on each biscuit, allowing the icing to drip down the sides of the biscuits. Pour all of the Dr. Oetker Bright & Bold Sprinkle Mix into a bowl, mix the different sprinkles together, then sprinkle over the top of the biscuits. Leave for 5 mins to set completely, before serving.