

Vegan Sticky Toffee Doughnuts**Ingredients:**

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| Wheat Flour | 1.000Kg |
| IREKS Vegan Donut Mix | 1.000Kg |
| Yeast | 0.060Kg |
| Water | 1.040Kg |
| Braun Dessert Paste Caramel | 0.045Kg |
| Macphie 5 th Avenue Caramel Icing | 0.500Kg |
| Dates | |

Method:

1. Add the wheat flour, IREKS Vegan Donut Mix, yeast, water and Braun Dessert Paste Caramel to a spiral mixer and mix for 8-10 minutes
2. Once the dough has been formed split the dough into 60g balls and put in a proofer for 40 minutes
3. Fry in the deep fat fryer for a few minutes either side until the doughnuts are a golden brown colour.
4. While the doughnuts are cooling, heat the Macphie 5th Avenue Caramel Icing to 45°C
5. Once the doughnuts have cooled dip the doughnuts into the caramel
6. Before the caramel has dried decorate with dates