

Vegan Sticky Toffee Doughnuts**Ingredients:**

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