

COFFEE DOUGHNUT DIPPERS

Makes 54

Hands-on time: 20 minutes

Hands-off time: 24 minutes

INGREDIENTS

For the batter:

- 2 tbsp NESCAFÉ Classic Coffee
- ⅓ cup margarine, diced
- 2 tbsp castor sugar
- 1 tsp vanilla essence (optional)
- 1 cup flour
- 3 large eggs

For the coating:

- 3 tbsp castor sugar
- 1 tsp ground cinnamon

For the sauce:

- 2 tbsp NESCAFÉ Classic Coffee
- ¼ cup cocoa powder
- ½ cup castor sugar
- 1 tbsp cake flour

Serving suggestion:

NESCAFÉ Classic Coffee

METHOD

1. Preheat the oven to 180°C and line 2 baking trays with baking paper. **Chef's Tip: To keep the paper in place, stick down the corners with some doughnut batter!*

For the batter:

2. In a medium sized saucepan, combine the NESCAFÉ Classic Original, margarine, castor sugar, vanilla essence, if using, and 1 cup of water over medium heat. Heat until the margarine has melted and the sugar has dissolved. **Chef's Tip: NESCAFÉ Classic Coffee is strong and full-bodied!*
3. Add the flour and mix with a wooden spoon to form a soft dough. Cook for 2-3 minute while continuously stirring. **Chef's Tip: The mixture will start to stick to the base of the pot when ready!*
4. Remove the saucepan from the heat and cool for 10 minutes.
5. Add the first egg and stir with a wooden spoon until fully incorporated. Repeat the process with the other 2 eggs. **Chef's Tip: The batter will split but come together again once continuously stirred!*

7. Bake for 15 minutes until golden and crisp. **Chef's Tip: Alternatively, shallow fry the dippers, if preferred!*

8. Combine the caster sugar and ground cinnamon in a resealable bag.

For the sauce:

11. Microwave the mixture in 30 second intervals for 2-3 minutes until thick and glossy. Whisk regularly.

12. Serve the doughnut dippers with the mocha sauce for dipping and a warm cup of NESCAFÉ Classic Original and ENJOY!