

CARROT CAKE DOUGHNUTS

Makes 12

Hands-on time: 20 minutes

Hands-off time: 20 minutes

INGREDIENTS

1 cup SAFARI Pecans Raw

2 large eggs

½ cup canola oil

⅓ cup light brown sugar

⅔ cup buttermilk

1½ tsp MOIR'S Vanilla Essence

1 cup finely grated carrot

2 cups SASKO Self-Raising Wheat Flour

2 tsp allspice

½ tub (115g) full-fat cream cheese, softened

⅓ cup icing sugar

1½ tsp milk

Serving suggestion:

Mini eggs

METHOD

1. Preheat the oven to 180°C and cut a sheet of foil into 12 squares that are 15x15cm in size. Place the foil over your index finger, press down to wrap the foil around your finger and bring up the sides to form a doughnut-like shape. Carefully remove the foil from your finger and press it into the muffin hole in the tray with the high centre part poking up. Repeat until all 12 holes are filled. Spray the doughnut moulds with non-stick spray and set aside until needed.
2. In a clean pan over a medium-low heat, lightly toast the SAFARI Pecan nuts for 2-3 minutes, being sure to keep an eye on it. Allow the nuts to cool before roughly chopping them. **Chef's Tip: Dry roasting the nuts brings out their flavour!*
3. In a large bowl, add the eggs, canola oil, light brown sugar, buttermilk and 1 teaspoon MOIR'S Vanilla Essence. Use an electric hand beater to whip the ingredients together until creamy. **Chef's Tip: Yoghurt can be used as an alternative for buttermilk!*
4. Add in the grated carrot and chopped pecan nuts and use a spatula to mix until combined. **Chef's Tip: Keep aside a tablespoon or 2 of the chopped nuts for the garnish.*
5. Sieve the SASKO Self-Raising Wheat Flour and allspice into the bowl and gently fold until just combined.
6. Spoon the batter into a piping bag with a medium round nozzle. Pipe the batter into the doughnut moulds until half-way filled. **Chef's Tip: You can use a zip seal bag with the corner cut off if you don't have a piping bag!*
7. Bake for 12-15 minutes, or until golden brown and a skewer inserted into the doughnut comes out clean.

