

Doughnut Icing



Ingredients:

1/4 cup milk
1 tsp vanilla essence
2 cups icing sugar

Method:

Combine the milk and vanilla in a medium saucepan and heat on low heat till warm. Sift the icing sugar into the warm milk mixture and whisk in slowly until combined and place saucepan into a bowl of warm water. Dip the doughnuts into the mixture, 1 at a time and place on a wire rack or tray to set for 5 minutes.

Tip:

This is a plain icing recipe. If you wish to do chocolate, add in some cocoa. If you are going to use liquid flavouring or colouring, you will need to adjust the icing sugar.

For 4 drops of colouring add 1 heaped tsp of icing sugar.

For every 30 mls of flavouring add 1 additional cup of icing sugar.

Great also to add sprinkles or 100's and 1000's to the top of the doughnuts once you put on the tray to set. Do straight away so that it sticks to the topping as it sets.