

# FRONT



## Royal Icing



### INGREDIENTS

3 tablespoons meringue powder  
1lb box confectioners' sugar  
6 tablespoons water  
1 tablespoon vanilla extract  
Food coloring (optional)

### TOOLS

Measuring cups and spoons  
Large mixing bowl  
Electric or hand mixer  
Spatula  
Squeeze bottle or frosting bag

### INSTRUCTIONS

1. Combine all ingredients in a large mixing bowl and beat for 8 to 11 minutes on medium speed, until icing is firm.
2. To adjust the consistency, add ½ teaspoon of water at a time.
3. Divide icing into as many colors as you prefer. Add one drop of food coloring at a time and mix until desired color is achieved.
4. Decorate cookies by using a spatula. For intricate designs, use a squeeze bottle or frosting bag. Wait for icing to set and harden before stacking (24 hours). Enjoy!



## Donut Frosting



### INGREDIENTS

1 cup (8 ounces) cream cheese, softened  
8 tablespoons (1/2 cup) butter, softened  
2½ cups confectioners' sugar  
2 teaspoons vanilla extract  
Food coloring

### TOOLS

Measuring cups and spoons  
Large mixing bowl  
Small bowls  
Electric or hand mixer  
Spatula  
Frosting bag with tip

### INSTRUCTIONS

1. Combine the cream cheese and butter in a large mixing bowl using the mixer on medium speed for about one minute, until smooth.
2. Add the confectioners' sugar and vanilla extract. Continue to beat for one minute, until icing is fluffy.
3. Divide icing into as many colors as you prefer in small bowls. Add one drop of food coloring at a time and mix until desired color is achieved.
4. Transfer the frosting into the frosting bags and squeeze onto the cooled cake. Use the different frosting colors to decorate your sweet treat. Enjoy!

Handstand Kitchen  
Real Food Real Fun

DONUT SHOPPE

Ultimate Donut  
Baking Set

## RECIPES



# BACK



## Donut Cake



### INGREDIENTS

1½ cups all-purpose flour  
1¼ teaspoons baking powder  
¼ teaspoon salt  
½ cup milk  
2 eggs  
½ cup butter, softened  
2 tablespoons melted butter to grease the mold  
1 cup sugar  
2 teaspoons vanilla extract

### TOOLS

Measuring cups and spoons  
1 medium mixing bowl  
2 large mixing bowls  
Electric or hand mixer  
Spatula  
Mixing spoon  
Pastry brush  
Cookie sheet  
Cake mold or cupcake mold

### INSTRUCTIONS

1. Preheat oven to 350°F.
2. Thoroughly grease the cake mold with butter using a pastry brush and place it on a cookie sheet.
3. In a medium bowl stir together flour, baking powder and salt. Set aside.
4. In the large mixing bowl use the mixer to beat together butter and sugar.
5. Beat in the eggs, then add the vanilla.
6. Once combined, alternate between adding the dry ingredients and milk.
7. Slowly pour batter into cake mold, filling about two-thirds full.
8. Bake cupcakes for 20 to 25 minutes until cake springs back when lightly touched. Allow to cool to room temperature in the mold before removing.
9. Once cooled, carefully turn the cake over to remove from mold. Decorate with Donut Frosting!



## Donut Sugar Cookies



### INGREDIENTS

1½ cups butter, softened  
2½ cups white sugar  
4 eggs  
5 cups all purpose flour  
2 teaspoons vanilla extract  
2 teaspoons baking powder  
1 teaspoon salt

### TOOLS

Measuring cups and spoons  
2 large mixing bowls  
Electric or hand mixer  
Sifter  
Cookie sheet  
Cookie cutters  
Cutting board  
Parchment paper or aluminum foil

### INSTRUCTIONS

1. Preheat oven to 400°F. Line a cookie sheet with parchment paper or foil, set aside.
2. Combine the softened butter and sugar into a large mixing bowl. Cream using an electric or hand mixer on medium speed until smooth. Beat in eggs, one at a time, followed by vanilla. Set aside.
3. In a separate bowl, sift together the flour, baking powder and salt.
4. Slowly add the dry ingredients into the wet ones, until fully combined. Cover and chill for at least an hour in the refrigerator.
5. When the dough is ready, lightly dust a cutting board with flour. Section off the dough and roll to ¼ inch thick on the board. Use cookie cutters to shape the dough and place them an inch apart on the lined cookie sheet.
6. Bake for 6 to 8 minutes, until the edges are light, golden brown. Let them cool and then decorate with royal icing or frosting.