



Coronation Cakes
May 2023
Goldenhill Primary Academy

My Caramel Doughnuts (Fit for a king!)

Matilda English



Ingredients

Doughnut Dough

- 36ml water
- 37ml whole milk
- 250g strong white bread flour
- 37g caster sugar
- 7g dried active yeast
- 1/2 tsp ground cinnamon
- 2 medium eggs
- 1/2 tsp salt
- 62g unsalted butter (room temp cubed)

Filling/Extras

- 1 litre sunflower oil
- 150g caster sugar
- 1 tsp ground cinnamon
- Homemade salted caramel sauce (see separate recipe sheet)

Instructions

For The Dough

1. Add your water, milk, flour, sugar, yeast, eggs, cinnamon and salt into a bowl. Mix together for 5 minutes on a low-medium speed.
2. Next mix in the butter a little at a time-keep the mixer going!
3. Once all the butter is in, keep mixing for another 5-8 minutes until the dough is lovely, smooth and springs back when prodded. It will be quite sticky!



4. Cover your bowl with clingfilm and leave the dough to rise for 1-2 hours for the first prove.

5. Once it has doubled in size, take it out of the bowl, and briefly knead to "knock it back", and add to a new bowl, and cover with cling film. Leave in the fridge OVERNIGHT to rise slowly!
6. The next day, shape into even ball shapes. Roll the doughnuts lightly between your hands, or on the surface, to get a round shape.
7. Put the doughnuts quite spread apart onto a lined and floured tray, and leave to rise again for another 3-4 hours - the doughnuts take patience but they are worth the wait!
8. Once risen, pour your oil into a large pan, and heat to about 180C (it's best to use a thermometer).
9. Carefully lower your doughnuts into the oil, without burning yourself, and fry each one each side for about 2-3 minutes. Handle the doughnuts as little as possible! If your doughnuts are browning extremely quickly and burning, the oil is probably too hot. Lower it slightly and try again!
10. Carefully turn each doughnut over and fry again on the other side (and you should get the classic white ring in the middle!
11. Once fried, remove carefully and toss each doughnut in caster sugar mixed with the cinnamon (easier to do this in a large bowl).
12. Once the doughnuts have been cooked through, and tossed in the sugar, fill your doughnuts by adding the homemade salted caramel sauce to a piping bag, snipping off the end, and inserting into the side of the doughnut.

For the salted caramel sauce

Ingredients

- 250 g white granulated sugar
- 75 ml water
- 200 ml double cream
- 60 g unsalted butter
- 1 tsp vanilla extract
- 1/2 tsp sea salt

Instructions

1. In a large heavy based saucepan, add the water and sugar. Heat on a low-medium heat, and stir constantly until the sugar has dissolved into the water. The water will still look a touch cloudy when dissolved, but there will be no sugar granules any more.
2. Once the mixture has dissolved together, and it starts to bubble slightly, turn the heat up higher and STOP STIRING. Leave the mixture alone, and do not touch it. Wait for the mixture to boil away to an amber colour. This often takes between 5-10 minutes. Be quick as the amber colour can turn to burnt within seconds.
3. Once the mixture has turned to the correct colour, take it off the heat and pour in the cream and whisk.
4. Then, add in the butter, and whisk until melted. Add in the vanilla, and again whisk. Finally, add in the salt and whisk again.
5. Once all combined, pour into a clean jars and leave to cool before refrigerating.

For the chocolate bowl

Ingredients/Equipment

Large bar of dark chocolate

Clean balloon

1. Blow up your balloon to about an adult's hand size.
2. Put the chocolate into a small bowl and melt it in the microwave
3. Take it out of the microwave and stir ever 10 seconds even if it doesn't look like it is melting still make sure you are stirring it or else it will get hot spots and burn.



4. Carefully dip your balloon into your chocolate and swirl it around a bit. To get it out twist and pull.



5. Using a spoon dollop some of the chocolate onto somewhere flat and then gently place your chocolate covered balloon onto the dollop of chocolate and leave for 1-2 hours to set.
6. Once set use something sharp like a skewer or some scissors to pop the balloon. When popped carefully peel the the balloon to reveal a edible bowl made entirely out of chocolate.



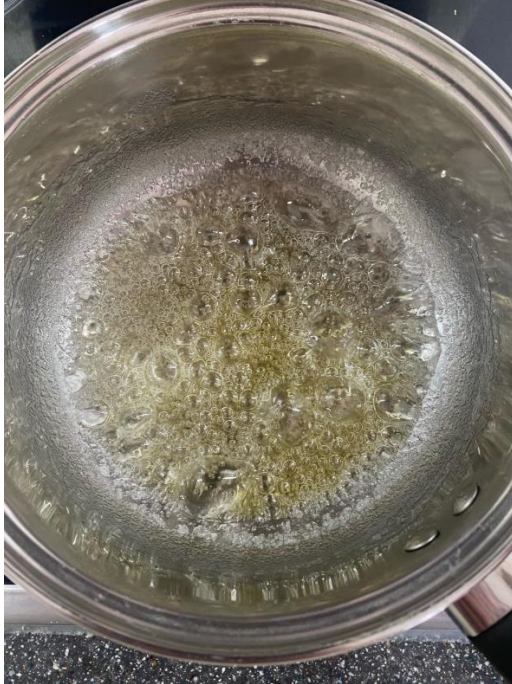
For the spun sugar decoration

Ingredients

200g caster sugar

4 tablespoons of water

1. First add all of your ingredients into a medium saucepan, turn on the heat to medium and stir until the sugar dissolves into the sugar.
2. Once the mixture starts to slightly bubble turn up the heat and STOP STIRRING.
3. When the colour starts to turn golden take it off the heat and leave it to cool down for about 20 seconds.
4. Stir and then quickly waft over a metal rod greased to make strands and then slide off rod to make a ball.



Jacob's Chocolate Brownies



Ingredients

185g butter

185g chocolate

85g plain flour

40g cocoa powder

100g chocolate drops

3 large eggs

275g light brown sugar

Method

1. **CAREFULLY** - in a saucepan put a couple of inches of boiling water.
2. Rest a small bowl on top with the butter and chocolate in. stir until melted



3. In a large bowl mix the eggs and sugar until fluffy
4. Mix in the melted sugar and butter
5. Add flour, cocoa powder and chocolate drops
6. Whisk together for 5-8 mins
7. Tip into greaseproof lined tin
8. Bake at 180 C for 20-25 mins until firm to the touch and a clear knife comes out when tested.



Lexie's Nutty Bueno Cheesecake



Ingredients

Base

1 packet digestive biscuits

Butter

Topping

600g full fat cream cheese

125g icing sugar

300g Nutella

300ml double cream

Method

Base

1. Melt the butter
2. Put the digestive biscuits into a bag and tie the end, making sure there is no air in the bag
3. Use a rolling pin to mash up the biscuits
4. Once all the biscuits are crumbled, place into a mixing bowl and stir in the melted butter.
5. Stir until the biscuit crumb is coated in butter
6. Firm the biscuit mix into the bottom of a cake tin, pat it down until it is even and firm.
7. Put base into fridge to cool for 30 mins



Filling

1. Add double cream to a mixing bowl and whisk until firm
2. Stir in cream cheese
3. Add Nutella and icing sugar and whisk until firm
4. Pour on top of base and level out
5. Put in fridge overnight



Decoration

1. Melt a little Nutella and using a spoon dribble over the side of the cheese cake
2. Add Buenos to the top and add sprinkles

EXTRA

If you like add 2 individual Buenos crumbled into your filling mix.

Amelia's Cake



Ingredients

200g butter

200g self raising flour

200g caster sugar

3 large eggs

2 tablespoons milk

1 teaspoon baking powder

Method

1. Mix sugar and butter together
2. Add 1 egg mix then add another egg, mix and add last egg and mix
3. Add milk and mix
4. Fold in flour a little at a time
5. Cook for 20-25 mins until firm to touch



Leah's Victoria Sponge Cake



Ingredients

175g self raising flour

1 teaspoon baking powder

3 large eggs

175g butter or margarine

175g caster sugar

$\frac{1}{2}$ teaspoon vanilla extract

Method

1. Sieve the flour and the baking powder together
2. Add all the other ingredients and whisk until smooth and drops from the spoon easily
3. Add a little milk if too thick
4. Pour the mixture between both tins evenly
5. Bake in the middle of the oven at gas 3-4 for 30-35 mins
6. Check if done by gently pressing the centre of the cake it should be firm

7.



Maisie's Biscuits



Ingredients

250g softened butter

140g caster sugar

1 egg yolk

2 tsp vanilla extract

300g plain flour

Method

1. Mix the butter and sugar in a large bowl with a wooden spoon, then add the egg yolk and vanilla extract and briefly beat to combine
2. Sift the flour and stir the mixture until well combined - you might need to get your hands in at the end to give everything a really good mix and press the dough together
3. Preheat the oven to 180C/ 160C fan/gas 4.
4. Chill the dough for 20-30 mins
5. Roll out dough and cut out crown shapes using cutter
6. Bake in a non-stick tray for 10-12 mins until pale and golden
7. Carefully transfer to a wire rack to cool
8. Decorate

