



Summer Camp – Sweet Tooth Recipes

Mini Donuts (donut mold needed)

Ingredients

- 1 1/2 cup plain flour
- 1/2 cup caster sugar
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 125 g butter softened
- 1 egg
- 3/4 cup milk

Directions

- In a large bowl, stir flour, caster sugar, baking powder and salt to combine.
- Add butter, egg and milk and beat with an electric beater until mixture is thick, smooth and creamy.
- Pre-heat the appliance for 4-5 minutes. Spoon 2 teaspoons of the mixture evenly into each mould. Close the lid.
- Cook for 2 minutes or until doughnuts are golden brown and soft to touch.
- Carefully remove the hot doughnuts from the doughnut maker and place onto a wire cooling rack.

Notes

Brush doughnuts with melted butter and sprinkle with cinnamon sugar or make a glaze icing - 1 cup icing sugar, 1 teaspoon butter, softened, vanilla, 1 tablespoon hot water and 2 teaspoons cocoa powder. Mix until smooth. Makes about 24 doughnuts. If you don't have an electric doughnut maker feel free to use a doughnut tray and bake at 180C approximately 15 minutes. Use butter or margarine

Basic Crepes

Ingredients

- 1 cup all-purpose flour
- 2 eggs
- 1/2 cup milk
- 1/2 cup water
- 1/4 teaspoon salt
- 2 tablespoons butter, melted

Directions

1. In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.
3. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.

Sprinkles

Ingredients

- 1 tbsp Corn syrup, light
- 1 tbsp Cornstarch
- 1 Gel food coloring or regular (organic is best)
- 1 1/2 cups Powdered sugar
- 1/2 tsp Vanilla extract
- 1 1/2 tbsp Water
- Spices of your choice

Directions

In medium-sized bowl, stir together 1 cup powdered sugar, cornstarch, water, corn syrup and vanilla extract until well-combined.

1. Stir in the remaining 1/2 cup powdered sugar.
2. Add food coloring and stir until well-combined and desired color is reached (remember, the more coloring you add the more you will be able to taste it in the final product).
3. Transfer mixture into a piping bag fitted with a #4 Wilton tip*.
4. Line two cookie sheets with wax or parchment paper and, using your piping bag, draw long, sprinkle-width horizontal lines across the paper. If desired, also make small dots (about the size of a pencil eraser) along the sides of the wax paper for some variety in shape.
5. Allow to set undisturbed for at least 12 hours to dry.
6. Once dried, peel off any dots or shapes you have made and then use a knife to cut down your horizontal lines to make sprinkles.
7. That's it! Sprinkle over your favorite treats! These keep well in an airtight container.