



SHOP

INSPIRATIONS & IDEAS

OUR STORY

NEWS

CONTACT

BAKE, DIP, DRIZZLE - BAKED DONUTS WITH CHEFMASTER FLAIR



These Baked Donuts are made with simple ingredients and decorated with **Chefmaster Flavored Cake Drizzles**. There are minimum tools and skills required for this recipe. Donuts are soft and taste delicious. The colors are bright and perfect for spring.

This recipe makes 12 donuts.

Ingredients:

- 2 cups All-purpose Flour
- 2 Eggs
- ¾ cup White Granulated Sugar
- ¾ cup Buttermilk
- 2 Tbsp Butter, melted
- 1 Tbsp Vanilla Extract
- 2 tsp Baking Powder
- ½ tsp Salt

Chefmaster Flavored Cake Drizzles

Tools & Utensils:

- Measuring spoons and cups
- Mixing bowl
- Whisk
- Spatula
- Sieve
- Pastry bag
- Donuts baking pan



Preparation:

1. Prepare and measure all your ingredients.
2. Preheat oven to 375°F.
3. Spray the donut pan with baking spray.
4. Add eggs and sugar to the mixing bowl. Using a whisk, whip the eggs until combined.
5. Add vanilla extract, buttermilk, and melted butter. Whip again until all are

Latest Blogs

D&C Colors HASE-OUT



int Press
nference

FDA TO PHASE OUT
ARTIFICIAL DYES BY END
OF 2026



DELICATE PINK FLORAL
CAKE



Chat

combined. s

6. Sift flour, salt, and baking powder into the egg mixture. Using a spatula, carefully fold in dry ingredients. Make sure there is no flour left on the sides of the bowl.
7. Transfer the batter to a piping bag.
8. Cut a little tip in the bag and fill the donut pan with the batter.
9. Bake the donuts at 375°F for 12-14 minutes. Let them cool for a few minutes before removing them from the pan.
10. Remove the cap from your bottle of Chefmaster Flavored Cake Drizzle and peel out the seal entirely.
11. Place one bottle of Chefmaster Flavored Cake Drizzle at the time in the microwave and melt for 20-30 seconds. Secure the cap and shake the bottle.
12. Pour at least ½" deep of melted Cake Drizzle into a swallow bowl. Dip one donut at the time. Place your dipped donut on the wire rack to set. **Optional:** With the bottle cap securely attached, drizzle another color of Chefmaster Flavored Cake Drizzle on the top of your dipped donuts or decorated as desired.

Tips for Success

1. Do not try to microwave more than 1 bottle at the time.
2. Chefmaster Flavored Cake Drizzles can also be melted in warm water. Simply immerse the bottle in a bowl filled with warm water and wait a few minutes.
3. Wipe the bottle with a towel before decorating the donuts to avoid any condensation or water drips to ruin your decoration.
4. Make sure to secure the cap back on the bottle before shaking it.
5. If you notice that the Cake Drizzle is not dripping fast enough, remove the cap and return to your warm water bath or melt it in the microwave for an additional 15 seconds.

DOWNLOAD PDF

Chefmaster
We Help You Celebrate

CONTACT US



Your email



Shop Online.

[Shipping Policy](#)
[Return Policy](#)
[Terms & Conditions](#)
[Accessibility](#)
[Privacy Policy](#)

Customer Service.

[Customer Care](#)
[Color Mixing Wheel](#)
[Contact Us](#)
[FAQs](#)

Our company.

[About Us](#) [Wholesale Inquiry](#)
[Ambassador Program](#) [News](#) [Video Gallery](#)

