



## Malva Doughnuts with Coffee, Chocolate, Cream Glaze

Makes 12

### Ingredients

100g unsalted butter  
150g castor sugar  
3 tbsp apricot jam  
2 tsp apple cider vinegar  
2 eggs  
2 cups cake flour  
1 tsp baking soda  
1 cup milk

### Method

Preheat the oven to 180°C.

Cream the butter and the sugar until light and pale.

Add the eggs one at a time, scraping down between additions. Then add the jam and vinegar and mix well.

Mix the baking soda with the flour.

Then add the flour to the mixture, alternating with the milk. Pour the batter into a 6-hole greased doughnut tin. Bake for 15-20mins or until a toothpick is inserted into the middle and comes out clean. Remove from the oven and drizzle with sauce.

### Sauce

100ml cream  
100g white chocolate  
25g butter  
100g brown sugar  
60ml espresso coffee

Place all the ingredients in a pot and bring to a simmer, stirring occasionally. Once the sugar has melted remove from the heat.

## Shoot

- Dipping into glaze
- Close up full shot of 9 donuts
- 3 in a row
- 2 on plates
- Nespresso pods and cups and donuts
- Cups and donuts

