

Chocolate Donut Sandwiches with Cookies + Cream Icing and Milk Choc Glaze



A sandwich, but in dessert form! A beautiful cookies and cream filling between two layers of donut, served with a milk choc glaze and Oreos. You'll be licking your lips before they are even ready!

Recipe supplied by White Wings

Ingredients

Donuts

1 White Wings Baked Donuts bites

40 mL vegetable oil

1 egg

60 mL milk

1 Tbsp cocoa powder, sifted

1 White Wings Cookies & Cream Filling Mix

150 g soft unsalted butter

45 mL milk

100 g oreo biscuits, finely chopped

dark chocolate curls, to serve

Milk Choc Glaze

100 g milk chocolate, chopped

75 g sour cream

1 Tbsp milk

Method:

1. Prepare donut mix as directed. Fold through cocoa powder until combined. Spoon into a sealed large zip-lock bag. Cut one corner to make a hole. Pipe among a greased 12-hole mini donut pan. Bake for 7 -8 minutes until a skewer inserted in the centre comes out clean. Invert onto a wire rack to cool completely.
2. Using a serrated knife, halve donuts horizontally. Place bases on a serving platter.
3. Prepare cookies and cream filling as directed. Transfer icing to a piping bag fitted with a 2cm fluted nozzle. Pipe icing over the bases of the donuts. Scatter with chopped biscuit, then sandwich with donuts tops.
4. For milk choc glaze, place chocolate and sour cream a small microwave heat bowl. Microwave high for 1 minute, stirring every 30 seconds with a metal spoon until smooth. Add the milk and whisk until smooth and has a glaze-like consistency.
5. Drizzle donuts with glaze and top with chocolate curls to serve.