



Thank you for your purchase !

Dear Valued Customer,

I'd like to **thank you** for purchasing one of our products. Please read this short PDF because it will help you to get the best results from your mini donut pan. We answer some frequently asked questions and provide you with some tasty mini donut recipes.

Don't hesitate to **contact me if you have any questions or concerns**. Customer support is our top priority, we strive to make our customers happy!

Please **consider leaving a service feedback or a product review** if you enjoyed our service and product. If you are not satisfied for any reason, before leaving a negative feedback, please contact me. **I will work with you to solve any issue you may have.**

I also would like to invite you to **join the Belgoods Bakeware VIP Club**. You will be notified every time we offer a product coupon or do a product giveaway. In addition you'll also **receive free baking ebooks and a discount coupon for our other products!**

Please visit the page below to join our VIP Club and to claim your free mini donut recipe ebook: <http://www.belgoods.com/vip>

Happy baking!

Best Regards,

Suzanne

support@belgoods.com
Customer Support

Usage & Tips

- 1) Wash and dry your silicone donut pan thoroughly before first use. Rinse abundantly.
- 2) Place the silicone donut pan on a firm baking sheet or tray. This makes it much easier to handle in and out of the oven.
- 3) Coat the inside of the donut pan with non-stick cooking spray or wipe it down with butter if necessary. This will depend on the ingredients you use. In our experience it usually isn't necessary to use a non-stick cooking spray.
- 4) Fill the muffin cups according to recipe instructions.
- 5) Bake until the donuts are thoroughly cooked per the recipe or when a toothpick inserted in the middle comes out clean.
- 6) Remove the donut pan from the oven and transfer the silicone donut pan with oven mitts or dishtowels to either a wire rack to cool or onto a hot pad. If you leave the donuts on the baking sheet or tray, the donuts will stay warm and continue to cook for too long and be difficult to remove, leaving pieces and donut residue inside the cups. Please remove the donut pan from baking sheet or tray for best results.
- 7) Let cool at least 20 minutes or until the silicone doesn't feel warm to the touch. The donuts will be easy to pop out.
- 8) Soak the silicone in hot water and wash. Either dry with a towel or let air dry.

Safety Tips

- 1) Usable temperature range: -40°F to 445°F
- 2) Pans are hot to touch while in the oven but cool down quickly; use hot pads to remove them.
- 3) Using a cookie sheet underneath will provide stability even for smaller pans.
- 4) Always use a metal baker's sheet or specially designed sled or rack underneath wider or larger silicone pans.
- 5) Do not use knives or sharp objects, they could damage your pans.
- 6) Never use on an open flame or on stovetop burners.

How to get the best results !

Frequently Asked Questions...



How to prevent the mini donuts from sticking to the pan?

In our experience the following 4 tips are the most important ones to make sure the mini donuts don't stick:

- 1) Wash and dry your silicone donut pan thoroughly before first use. Rinse abundantly.
- 2) Remove the donut pan from the oven and transfer the silicone donut pan to either a wire rack to cool or onto a hot pad. If you leave the donuts on top of the oven on the baking sheet, the donuts will stay warm for too long and will be difficult to remove, leaving pieces and donut residue inside the cups.
- 3) Let cool at least 20 minutes or until the silicone doesn't feel warm.
- 4) Coat the inside of the donut pan with non-stick cooking spray or wipe it down with butter if necessary. This will depend on the ingredients you use.

Why is your donut pan better than the cheaper ones?

We use 100% pure food-grade silicone, 100% BPA-free and do not use any fillers. Cheaper brands often use plastic fillers. Fillers can compromise the quality and durability of silicone.

What's the easiest way to fill the mini donut holes?

A great clean method to fill the cups of a mini pan is to use a plastic sandwich bag or piping bag and snip off the corner or tip and squeeze it into the cups.

Is this donut pan a safe and healthy cooking option?

Absolutely! They are 100% BPA-free and made from 100% pure food grade silicone. Cheaper brands often use plastic fillers. Fillers can compromise the quality and durability of silicone. The high quality silicone is naturally nonstick and does not have a chemical coating containing PFOA like most metal bakeware. They are heat-resistant up to 445°F.

With silicone you don't worry about scratching like you do with traditional non stick pans.

Place the silicone donut pan on a firm baking sheet or try. This makes it much easier to handle in and out of the oven.

These types of "baking pans" are used by professionals and in culinary schools.

Can I use the pan in a microwave oven?

Yes!

Can I use the pan on an open flame?

No!

Can I clean the pan in the dishwasher?

Yes!

Free Mini Donut Recipes

Mini Cake Donuts

Ingredients

- 1/2 cup (60 grams) white spelt or all-purpose flour
- 1/4 cup (30 grams) rye flour or whole-wheat flour
- 1/4 cup (30 grams) barley flour or all-purpose flour
- 1 teaspoon baking powder
- 1/3 cup (66 grams) cane sugar
- Pinch freshly ground nutmeg
- 1/2 teaspoon salt
- 2 tablespoons unsalted butter, melted
- 1/3 cup milk
- 1 teaspoon vanilla extract
- 1 egg
- Semisweet chocolate, tempered or melted, or powdered sugar, for coating

Preparation

1. Preheat the oven to 400°F and lightly grease a mini donut pan or use a silicone one.
2. Sift the white spelt, rye, barley, and baking powder together. Whisk in the sugar, nutmeg, and salt. Set aside.
3. In a separate bowl, whisk together the melted butter, milk, vanilla, and egg.
4. Add the egg mixture to the flour mixture and stir until just combined. Do not overmix or your donuts may be rubbery.
5. Fill each donut cup 1/2 to 3/4 of the way full with the batter. You can do this with a spoon, but I prefer using a piping bag to fill each cup evenly and cleanly. It's important not to overfill or as the donuts rise, you'll lose the hole.
6. Bake until the donuts spring back when touched, 6 to 10 minutes depending on the size of your donuts pan. Let cool completely on a wire rack; then dip in melted chocolate or dust with powdered sugar.

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Mini Jam Donuts

Ingredients

- ½ cup milk
- 1 tablespoon unsalted butter
- 1 ⅔ cups bread flour
- 1 ½ teaspoons instant yeast
- ¼ teaspoon salt
- 1 ¼ cups superfine sugar
- 1 large egg
- 2 tablespoons strawberry jam
- vegetable oil for frying (at least two big bottles)

Directions

1. Warm the milk and butter together in a saucepan, taking it off the heat when the butter is melting.
2. Put the flour, yeast, salt and 25g / 2 tablespoons of the sugar in a bowl. Beat the egg into the warmed milk and butter and pour this into your bowl of dry ingredients, mixing with a wooden spoon. Either using your hands, or the dough-hook of a freestanding mixer, knead the dough until it is smooth and silky. If you're doing this by hand, it'll probably take about 10 minutes, but it's beautiful to do, the feeling so glorious as the dough comes alive under your hands.
3. Pat the satiny dough into a round ball and put into a buttered bowl, cover in clingfilm and leave to rise somewhere warm; it should double in size, and this could take 1–2 hours.
4. Punch the dough down, and knead again to make the dough smooth. On a lightly floured surface, roll the dough out to a 2cm / 1 inch thickness, and cut out circles with a 4cm / 1½ inch round cutter. You can re-roll the dough to make more circles.
5. Make the dough circles into flatter rounds in your hands and then put an 1/8 teaspoon jam in the centre and fold in half, like a pasty or an agnolotto, pinching the edges before rolling it in your hands to turn it back into a round donut. Sit the donuts on a baking sheet as you make them, flattening them down slightly, so that you have stout little bulging discs in front of you.
6. Meanwhile, heat the oil to 190°C / 375°F in a deep-fat fryer, and then cook the mini donuts roughly six at a time for about 5 minutes in total, flipping them over halfway through cooking so that they brown evenly on all sides. If you're not using a deep-fat fryer but just a pan filled with hot oil, watch the oil doesn't overheat, as it'll make the little donuts darken too quickly.
7. Put the remaining sugar into a shallow bowl and as the donuts come out of the fryer, dredge them in the sugar, rolling them around to get an even coating.

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Lemon Pound Cake Mini Donuts

Serves 18 donuts

Ingredients

- 1 cup granulated sugar
- 1 stick (1/2 cup) unsalted butter, softened
- 3 large eggs
- 1/2 teaspoon vanilla extract
- 1 1/2 cups all purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup sour cream
- 1/4 cup lemon juice
- 1 teaspoon lemon zest

lemon glaze

- 1 cup powdered sugar
- 1-2 teaspoons lemon juice, milk or cream (to make the icing white)

Directions

1. Preheat oven to 325 degrees F.
2. Using a standing mixer or electric mixer, cream the butter and sugar until light and fluffy, about 5 minutes.
3. Add the eggs one at a time, making sure to incorporate each one.
4. In a separate bowl, whisk together the flour, baking soda, salt and set aside.
5. Whisk the vanilla, sour cream, lemon juice and lemon zest in a separate bowl.
6. Add the flour and sour cream alternately to the egg mixture 1/2 at a time, until combined.
7. Spoon the batter into greased mini donut pans or use silicone donut pans and bake for 18-20 minutes, until a toothpick inserted in the center comes out clean.
8. Mix together the glaze ingredients until smooth.
9. Allow the donuts to cool completely before glazing.

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Baked Pumpkin Donuts with Cinnamon Sugar

12 servings

Ingredients

- 2 cups Bisquick™ Complete pancake & waffle mix
- 1 teaspoon pumpkin pie spice
- 1/3 cup milk
- 1/3 cup canned pumpkin (not pumpkin pie mix)
- 1 tablespoon real maple or maple-flavored syrup
- 1 teaspoon vanilla
- 1/4 cup sugar
- 1 teaspoon ground cinnamon
- 2 tablespoons butter, melted

Directions

1. Heat oven to 425°F. Spray mini donut pan with cooking spray.
2. In medium bowl, stir together Bisquick mix, pumpkin pie spice, milk, pumpkin, syrup, and vanilla with spoon until blended. Spoon batter into pan, using about 1 tablespoon for each donut.
3. Bake 6 to 8 minutes or until toothpick inserted near center comes out clean.
4. Remove donuts from pan to cooling rack; cool 5 minutes.
5. Meanwhile, in small bowl, mix sugar and cinnamon.
6. Dip tops of donuts in melted butter, then dip in cinnamon-sugar. Serve warm.

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Baked Chocolate Chip Donuts with Chocolate Glaze

12 servings

Ingredients

Donuts

- 2 cups Original Bisquick™ mix
- 2 tablespoons granulated sugar
- 1/8 teaspoon ground nutmeg
- 2/3 cup milk
- 1 egg
- 1 teaspoon vanilla
- 1/4 cup miniature semisweet chocolate chips

Glaze

- 1/2 cup powdered sugar
- 2 tablespoons unsweetened baking cocoa
- 1 tablespoon milk
- 1/2 teaspoon vanilla

Directions

1. 1 Heat oven to 425°F. Spray mini donut pan with cooking spray or use a silicone mini donut pan.
2. 2 In medium bowl, stir together Bisquick mix, granulated sugar, nutmeg, 2/3 cup milk, the egg and 1 teaspoon vanilla. Fold in chocolate chips. Spoon batter into pan, using about 1 tablespoon for each donut.
3. 3 Bake 6 to 8 minutes or until toothpick inserted near center comes out clean.
4. 4 Remove donuts from pan to cooling rack; cool 5 minutes.
5. 5 Meanwhile, in small bowl, mix glaze ingredients with whisk until smooth.
6. 6 Dip tops of donuts in glaze. Serve warm.

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