

# Dipper Donut Sticks

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*This sweet and simple recipe makes donut sticks, perfect for dipping into any kind of sauce. Simple pipe them and freeze them, then deep fry them when you're ready to eat.*

## Ingredients:

300ml water  
180g plain flour  
120g butter  
5 eggs  
Few drops of vanilla extract

## Directions:

1. Put the water and butter together in a saucepan, then bring to a simmer.
2. When the butter has melted, beat in the flour with a wooden spoon until the mixture comes off of the sides of the pan and has a shiny look to it.
3. Transfer the batter to a cold bowl and beat with an electric whisk, beating the eggs in one at a time, and adding the vanilla.
4. Once the mixture has cooled, pipe it into strips on a greased baking tray then put into the freezer.
5. When you're ready to use the donut sticks, deep fry them in hot oil until a deep golden brown colour.

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