

## VARIEGATED COCOA DONUT

*The variegated cocoa donut is an easy and delicious recipe. Perfect for a breakfast or a snack, it is a soft dessert that is prepared in a few simple steps. A two-tone donut that everyone will really like.*



### INGREDIENTS:

**60 g** of butter  
**60 g** of seed oil  
**170 g** of cane sugar  
**3** eggs  
**10 g** of unsweetened Emilia Zaini cocoa powder  
**55 g** of water  
**150 g** of flour  
**7 g** of baking powder  
icing sugar



Difficulty  
**EASY**



Preparation  
40 min



Portions  
8

**1**

Preparing this variegated cocoa donut is very simple. Combine the butter at room temperature cut into cubes in a large bowl, the seed oil, the brown sugar, the eggs and the water. Whip with the help of an electric whisk in order to obtain a homogeneous mixture. Add the sifted flour and baking powder and continue mixing. Take half of the mixture obtained and put it in another bowl: mix it with the sifted unsweetened cocoa powder to have two mixtures: one light and one dark.

### TIP

In this variant we used brown sugar instead of white, for a rustic and refined result at the same time. White sugar can also be used without any problems.



- 2** Fill a pastry bag alternating the two compounds and stuff a donut mold with a diameter of 20-22 cm already buttered. With a toothpick, draw a streak on the surface and bake at 170 ° for 40 minutes.



- 3** Once cooked, let it cool and turn it out of the mold. Sprinkle the variegated cocoa donut with icing sugar and serve.

