

FESTIVE CHRISTMAS COCKTAIL DOUGHNUTS

Delight your customers and bring some festive cheer to your dryline cabinets with some of these Christmas themed cocktail doughnut ideas.



1

1. Christmas Pudding doughnut

Dip cocktail round doughnut into 7-10g choc dip. Pipe 4-5g white dip to look like custard. Top with 2g pre-made green holly leaf.



2

2. Snowman doughnut

Dip cocktail round doughnut into 8-10g white dip. Mould 1g orange sugar paste into cone shape to form a nose. Use 2 x 1g chocolate nibs for eyes and 5 x 0.5g for mouth.

3. Santa Claus doughnut

Dip cocktail round doughnut into 8-10g banana dip. Finish with Santa Claus decoration.



3

4. Christmas sprinkle doughnut

Dip cocktail ring doughnut into 10g choc dip. Sprinkle with a mixture of red, green and white vermicelli (7g). Top with either: reindeer, christmas tree, or wreath pre-made decoration.

5. Snow scene doughnut

Dip cocktail ring doughnut into 8g white dip. Pipe white dip stripes (8g). Top with one large and two small pre-made snowflakes.



6

6. Chocolate reindeer doughnut

Dip cocktail long doughnut into 8g choc dip. Pipe choc dip strips (3g) and top with pre-made reindeer decoration.



7

7. Pointsettia doughnut

Dip cocktail round doughnut into 8-10g choc dip. Top with a mixture of red and green sprinkles (5g) and pre-made pointsettia decoration.

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4

5