



*the organic grain millers*

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## Pancake Doughnut Cake

Created by Tania Cusack of [My Kitchen Stories](http://www.mykitchenstories.com.au/) (<http://www.mykitchenstories.com.au/>)

Keep a bottle of Kialla's organic pancake mix in the cupboard and you have the fixings for lots of amazing recipes. Try this one for a delicious moist doughnut cake you can mix by hand. You can add Matcha or spices to this cake but I loved the delicious taste of the pancake mix.

### Ingredients

You will need a greased and floured Bundt tin with a hole in the centre approx 24- 26 cm in diameter (9-10 inch).

Set the oven to 170 C/ 335 F

- 1 shaker bottle of Kialla Organic Pancake Mix
- 2 eggs large organic
- 125 gm/ 4.409 oz / 1 stick melted butter
- 1 cup brown sugar
- 1 cup and a scant ¼ cups milk / 300 ml / 10 oz
- 1 teaspoon baking powder

### Icing

- 1 cup icing sugar
- lemon juice ( approx. 1 tablespoon to start. Add more slowly!! until it is JUST spreadable)
- decorations

### Instructions

1. Melt the butter and set aside
2. Empty the pancake mix into a medium bowl and add the brown sugar and
3. Break the eggs into your measuring jug or cup and mix with a fork. Pour this and 300 ml of milk into the pancake mix bowl and add the butter and then mix the cake well. No need to over mix, just till combined.
4. Pour straight into the greased tin and bake for 30 minutes. test by pressing the centre with your fingertips. If it still looks a bit soft give it another 10 minutes.

(This cake is better just done).

Cool on a rack for 5 minutes then run a knife around the outside of the tin and give it a little shake to loosen it. Turn out and cool before icing.





[www.mylittlekitchenstories.com.au](http://www.mylittlekitchenstories.com.au)