

Savory Seafood Velvet Donut

Indulge in a unique fusion of flavors with our savory red velvet donut, elegantly topped with a creamy caviar icing and garnished with chocolate-covered shrimp and vibrant rainbow sprinkles. A delightful treat that combines sweetness and umami in every bite!


30 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- For the Donut:
- 1/4 cup all-purpose flour
- 1/4 cup cocoa powder
- 1/4 cup sugar
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/4 cup buttermilk
- 1/2 tbsp red food coloring
- 1/2 tbsp vanilla extract
- 1 tbsp melted butter
- For the Icing:
- 2 tbsp cream cheese
- 1 tbsp sour cream
- 1 tbsp crushed caviar
- 1 tbsp powdered sugar
- For the Topping:
- 2 cooked shrimp
- 1 oz dark chocolate
- Rainbow sprinkles
- Extra caviar

Steps

- 1 Preheat your oven to 350°F (175°C) and grease a donut pan.
- 2 In a bowl, mix the flour, cocoa powder, sugar, baking soda, and salt.
- 3 In another bowl, combine the buttermilk, red food coloring, vanilla extract, and melted butter.
- 4 Gradually mix the wet ingredients into the dry ingredients until just combined.
- 5 Pour the batter into the donut pan and bake for 10-12 minutes or until a toothpick comes out clean.

- 6 While the donuts cool, prepare the icing by mixing cream cheese, sour cream, crushed caviar, and powdered sugar until smooth.
- 7 Melt the dark chocolate and dip the cooked shrimp in it, then let them cool to set.
- 8 Once the donuts are cool, spread the caviar icing on top, place the chocolate-covered shrimp, and finish with rainbow sprinkles and a dollop of extra caviar.
- 9 Serve immediately and enjoy your savory treat!