

# HOW TO MAKE A PROP DOUGHNUT!

**Preparation time:**  
30 minutes

**Making time:**  
approximately  
1 hour 20 minutes



## INGREDIENTS

**For 1 large chocolate doughnut with sprinkles**

**1 x plain bagel left out to harden in advance**

**1 x flat board to work on**

**1 x glue gun**

**1kg clay**

**1 rolling pin**

**A knife**

**500gms silicone**

**50gms fast catalyst (ratio may vary according to brand)**

**1kg plaster**

**Water-based Rosco Scenic Paints or standard acrylics**

**Paint brushes**

**A pallet**

**Plastic coloured cocktail sticks**

**Pots and sticks for mixing silicone and plaster**

**Scissors**

## HOW TO MAKE YOUR DOUGHNUT

- 1** Glue the base of the hardened bagel to the middle of the board.
- 2** Roll out a slab of clay on a smooth surface, trimmed to around 1cm thick, 5cm wide and approximately 50cm long.
- 3** Curve the clay strip around the bagel to make a 'collar' leaving a 15mm gap. Make sure the clay wall is fixed well to the base, so that the silicone will not leak out.
- 4** Weigh out your silicon, around 500gms with 50gms of fast catalyst (may vary according to brand). Mix well.
- 5** Pour the silicone into the gap between the bagel and the clay wall, so it rises around the bagel and pushes air out as it fills.
- 6** Make sure the silicone has fully covered the top of the bagel by at least 1cm. It will set in around 20 minutes.
- 7** Once set, remove the clay 'collar' from the silicone and 'pop' the bagel out of the mould.
- 8** Mix the plaster by adding the plaster powder to around 150ml of water until it peeks out the top.
- 9** Fill the mould with plaster and allow to set.
- 10** Once set, pop the plaster cast of the bagel out of the mould.
- 11** Mix the paint with water to create a 'biscuit' colour for the main body of the 'doughnut' and paint a wash all over it.

- 12** While the paint is drying prepare the 'sprinkles' by cutting up the coloured cocktail sticks and putting to one side in a dish.
- 13** For the icing, mix another small batch of thick plaster and add paint to create a 'chocolate' colour to simulate the icing.
- 14** Spread the 'chocolate icing' plaster on top of the doughnut and, while still wet, sprinkle the chopped cocktail sticks on top.
- 15** Once dry the 'doughnut' will look rather flat in its finish, so brush a 'silk glaze'\* over the icing to give a slight sheen to make it look slightly sticky and delicious.
- 16** Enjoy!

## HELPFUL NOTES

- > The silicone that you buy should always be delivered with the appropriate amount of catalyst included. It can vary in its ratio, so check the manufacturers' instructions before weighing it out. Wear vinyl gloves to protect your hands.
- > When mixing plaster, always measure out the water first and then add enough plaster until it forms a peak at the top. The consistency should be thick and creamy. You need to wear a dust mask when mixing the plaster and vinyl gloves to protect your hands.
- > Rosco Scenic Paints or standard acrylics are suitable for painting.
- > Acrylic water-based glaze is suitable for finishing. \*You can mix matt and gloss to get a silk glaze.
- > You can try decorating with different coloured icing and types of toppings.

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