



MINI DONUTS

These adorable little donuts are perfect for seasonal celebrations. Kids will love making them as much as they like eating them!



Yield: 16 mini donuts

Total Time: 60 min

INGREDIENTS:

Vanilla Mini Donuts

- ¼ cup light brown sugar
- ⅓ cup white sugar
- 4 tablespoons vegetable oil
- 1 teaspoon vanilla extract
- 1 egg
- 1 cup all-purpose flour
- ⅛ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ cup milk

Vanilla Donut Glaze

- 2 cups confectioners' sugar, whisked to remove clumps
- 2 tablespoons milk or water
- ½ teaspoon vanilla extract

Toppings

- Sprinkles

TOOL BOX



Oven
Mini donut maker
Mixing bowls
Spatulas
Measuring tools

Many cultures enjoy fried dough, but donuts are credited as an all-American invention with influences from Amsterdam, England, and Russia.

PREPARATION:

1. Preheat mini donut maker.
2. Add oil, white sugar, and brown sugar to a mixing bowl and mix together until combined.
3. Mix in the egg and vanilla extract, then whisk in the milk.
4. Add flour, salt, baking powder, and baking soda to the bowl and mix until combined.
5. Spoon or pipe the batter into the donut maker, filling each cavity about $\frac{3}{4}$ full.
6. Bake for 4-5 minutes, or until the donuts spring back when you gently press your finger into them.



MAKE GLAZE

1. Add all glaze ingredients to a bowl and mix well.
2. Decorate with Valentine sprinkles!

TIP: *Let the donuts cool slightly before glazing so the icing sticks better and doesn't melt off.*

HOW KIDS CAN HELP:

- Measure the ingredients
- Mix the batter
- Spoon batter into the donut pan
- Whisk the glaze
- Decorate the donuts
- Help clean up

RATE THE RECIPE!



HOW WOULD YOU MAKE THIS DIFFERENT NEXT TIME?

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