

Caramel Glazed Donuts

Prepared like muffins instead of yeast-raised dough, these quick and easy donuts are baked and then glazed with a caramel sauce. A fun sprinkling of pastel-coloured sprinkles adds Easter legance.



www.werthers-original.com

Ingredients

Enjoy our delicious Caramel Glazed Donuts!

Baked Donuts:

- 190 g plain flour
- 110 g unsalted butter
- 100 g sugar
- ½ tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 1 egg
- 60 ml milk
- 1 tsp lemon zest
- 1 tbsp lemon juice
- 1 tsp vanilla extract

Directions

1. Baked Donuts: Preheat oven to 190 °C. Grease or spray a 12-cavity donut pan.
2. In large bowl, using electric mixer on medium-low speed, beat together flour, butter, sugar, baking powder, baking soda, and salt until texture resembles coarse crumbs.
3. Beat in egg, milk, lemon zest, lemon juice and vanilla until batter forms. Transfer batter to large piping bag, and snip a 1 cm from the tip. Pipe about 2 tablespoons batter into each prepared donut mold.
4. Bake for 12 to 15 minutes or until cake tester inserted into baked donuts comes out clean. Transfer to rack; let cool in pan for 10 minutes. Using handle of wooden spoon, enlarge donut holes, if necessary. Let donuts cool completely, then gently loosen from pan and transfer to parchment paper- lined baking sheet.
5. Caramel Glaze: In small saucepan set over medium-low heat, stir together caramels, lemon juice, 1 tbsp water and butter. Cook, whisking, for 3 to 5 minutes or until melted, blended and smooth. Stir in confectioners' sugar.
6. Spoon glaze over cooled donuts. Garnish with sprinkles. Let stand for 15 to 20 minutes or until glaze is set. refrigerate until ready to use.

Continued on page 2

Caramel Glazed Donuts

Prepared like muffins instead of yeast-raised dough, these quick and easy donuts are baked and then glazed with a caramel sauce. A fun sprinkling of pastel-coloured sprinkles adds Easter legence.



www.werthers-original.com

Ingredients

Enjoy our delicious Caramel Glazed Donuts!

Caramel Glaze:

- Werther's Original Chewy Caramels, unwrapped
- 1 tbsp lemon juice
- 1 tbsp water
- 1 tbsp unsalted butter
- ¼ tsp salt
- 30 g confectioners' (icing) sugar
- 45 g pastel-coloured Easter sprinkles

Tips:

Adjust colours of sprinkles depending on season as desired.

Makes: 12 donuts

Ready in: 75 min

Prep Time: 25 min

Resting Time: 10 min

Cook Time: 20 min

Chill Time: 20 min