

Donut Glazes

Vanilla Glaze (for 12 baked donuts or 20-25 donut holes):

1 cup powdered sugar

1 1/2-2 tablespoons milk

Optional: 1/4 teaspoon vanilla or other extract

*Optional: food coloring or gel

Chocolate Glaze (for 12 baked donuts or 20-25 holes):

1 cup confectioner's sugar

1/4 cup unsweetened cocoa powder

1 1/2-2 tablespoons milk

Optional: 1/4 teaspoon vanilla extract

*If you want to color the vanilla glaze, use food coloring gel. To get a light color, use a toothpick to get a very small amount and add that to the glaze. If using food coloring, add less milk as the coloring will thin out the glaze.

Whisk the glaze ingredients until smooth in a microwave safe container; if using an extract, add that now. Glaze should not be too thick; if it is, add more milk. Place bowl in microwave and heat 8-10 seconds. Glaze should be about as thick as white glue but not too runny. If glaze is still too thick, add milk a drop at a time until the right consistency is achieved. A thicker glaze will give you a harder glaze once it has dried.

Using a pastry brush or teaspoon, spread glaze over the bottom of the donuts (the side that was in the pan) or dip donuts in glaze. Place on a wire rack with a baking pan beneath to catch dripped glaze and/or sprinkles. If using sprinkles, add now before glaze dries.

Hot Chocolate: Follow directions for Chocolate Glaze. Immediately top with mini marshmallows and allow to set for a few minutes. Using a culinary torch, carefully lightly brown the tops of the marshmallows to soften.

Mexican Hot Chocolate: Follow directions for Chocolate Glaze. Add 1/4 teaspoon of ground cinnamon to the glaze. Or glaze with the chocolate and sprinkle cinnamon sugar on top.

Chocolate Peppermint: Follow the Chocolate Glaze recipe except substitute peppermint (not mint) extract for the vanilla. Optionally garnish with crushed candy canes.

S'mores: Follow directions for Chocolate Glaze. Add crushed graham crackers (for gluten-free, use gf graham crackers). Place marshmallows (1 per donut) on a baking tray lined with foil. Carefully use a culinary torch to brown marshmallows. Place marshmallow in center of donut.

Black and White: Make half of each Vanilla and Chocolate glazes. For a traditional flavor, add a drop of lemon extract to the both glazes. Glaze whole donut with vanilla first. Allow to dry for a few minutes. Dip half of the donut in the chocolate glaze and allow to dry.

Other Fun Glazes for Vanilla Donuts:

Maple Glaze: Follow the Vanilla Glaze recipe except substitute maple extract for the vanilla.

Maple Bacon: Follow the Maple Glaze recipe and add cooked, crisp, chopped bacon to the warm glaze. Refrigerate leftovers.

Lemon Lavender: Follow Vanilla Glaze recipe except use lemon extract instead of vanilla and top with gently crushed dried culinary lavender and fresh lemon zest.

Matcha Black Sesame: Follow Vanilla Glaze recipe except add 1/8-1/4 teaspoon matcha powder. Once donut is glazed, sprinkle black sesame seeds on one side.

Sugared or Cinnamon Sugar Donuts

For 12 **Sugared** donuts or 20 donut holes:

Place 1/2-3/4 cup sugar in a small to medium bowl. For fried donut holes, roll holes around in the bowl until covered in sugar.

For baked donuts, dip the donuts in 5-6 tablespoons melted butter, then dunk into the bowl with sugar, coating all sides.

For **Cinnamon or Spiced Sugar Donuts**, use recipe above except add 1/2-3/4 teaspoon ground cinnamon (or try pumpkin pie spice for something different!) to the sugar.

For **Powdered Donuts**, roll cooled donuts in 1/2-3/4 cup sifted powdered sugar. Alternatively, sprinkle powdered sugar over donuts with mesh strainer or sugar sifter.