



Baked Maple and Bacon Donuts

Try these baked donuts with a sweet and savory flavor.

Preheat oven to 325°F

Two 12-well mini-donut pans, sprayed with nonstick spray (Wilton is the best)

Makes about 24 donuts

2 cups	all-purpose flour
3/4 cup	granulated sugar
2 tsp	baking powder
1 tsp	salt
2 large	eggs, beaten
3/4 cup	heavy cream
1 tbsp	unsalted butter, melted

1/4 cup	chopped bacon, cooked and patted with paper toweling
1 recipe	maple glaze

In a large bowl, whisk together flour, sugar, baking powder and salt. Set aside.

In another bowl, whisk together eggs, cream and butter. Add to flour mixture and mix with a rubber spatula just until incorporated. Fold in about 1/2 of the bacon pieces.

Place batter into a resealable freezer bag to create a pastry bag. Fill each crevice with batter about two-thirds full.

Bake in preheated oven until donut springs back when lightly touched, 10 to 14 minutes. Let donuts cool completely prior to icing.

Maple Glaze

2 cups	confectioners' sugar
3 tbsp	pure maple syrup, heated
2 tbsp	heavy cream
1 tsp	light corn syrup

In a bowl, whisk sugar, maple syrup, cream and corn syrup until smooth. Stir in 1 to 2 tsp of hot water if needed to make a smooth glaze that is thick enough to cling on donuts.

Dip donuts as soon as glaze is mixed up or it will harden.