

Pumpkin Spice Donut Hole

Ingredients

for 8 servings

- 2 cups flour (250 g)
- $\frac{3}{4}$ cup sugar (150 g)
- 2 teaspoons baking powder
- 2 teaspoons pumpkin pie spice
- 1 teaspoon salt
- 1 $\frac{1}{4}$ cups pumpkin puree (280 g)
- 1 egg
- 2 tablespoons melted butter
- oil, for frying

TOPPING

- $\frac{3}{4}$ cup sugar (150 g)
- 3 tablespoons pumpkin pie spice

Preparation

1. Note: make your own pumpkin pie spice by mixing 2 tablespoons cinnamon, 1 tablespoon ginger, 1 tablespoon nutmeg, and $\frac{1}{2}$ tablespoon cloves; use 2 teaspoons in the dough, and 3 tablespoons in the topping mixture.
2. In a large bowl, mix together flour, sugar, baking powder, pumpkin pie spice, and salt.
3. In a separate bowl, mix together pumpkin puree, egg, and butter.
4. Pour wet mixture into dry mixture and stir together with rubber spatula until fully incorporated. Set aside.
5. Heat oil in a frying pan to 325°F (160°C).
6. While oil is heating, use your hands to shape and roll the pumpkin donut dough into balls. (Greasing your hands with oil will make this process much easier).
7. Fry the dough balls until golden brown, about 4-5 minutes. (For best results, fry only 3-4 at a time).
8. Drain them on a paper towel and immediately transfer to bowl of the pumpkin pie spice-sugar mix. Gently toss to coat.

Peanut Butter & Jam Donut Hole

Ingredients

for 12 doughnut holes

- 1 can flaky biscuit dough
- oil, for frying
- $\frac{3}{4}$ cup jelly (240 g)
- $\frac{1}{3}$ cup butter, melted(75 g)
- $\frac{1}{2}$ cup peanut butter(125 g)
- $\frac{1}{2}$ cup powdered sugar(65 g)

Preparation

1. Cut each biscuit into 4 equal sections and roll each into a small ball between your hands.
2. In a medium saucepan over medium-high heat, heat oil to about 350°F (180°C).
3. Fry doughnut holes in batches for 3-5 minutes, or until golden on all sides.
4. Allow doughnut holes to cool and prepare jelly in piping bag with small circular tip.
5. Inject each doughnut with roughly 1 teaspoon of jelly, or until filled.
6. In a small bowl, combine melted butter, peanut butter, and powdered sugar. Whisk together until smooth.
7. Dip each hole into the glaze, or warm the glaze slightly in the microwave and pour over each hole.
8. Allow glaze to set.

Oreo Stuffed Donut Hole

Ingredients

for 24 holes

- 1 tube biscuit dough
- mini oreos
- oil, for frying

GLAZE

- $\frac{3}{4}$ cup powdered sugar(120 g)
- 2 tablespoons whole milk

Preparation

1. Quarter the flaky biscuit dough.
2. Take one quarter and flatten with your finger. Place a mini Oreo in the center and close the biscuit dough around it. Make sure to seal the seam as much as possible. Repeat with the rest of the biscuit dough.
3. Fry the doughnut holes until golden brown. Set aside to cool down.
4. Combine powder sugar and whole milk to form the glaze. Dip the fried doughnut holes in the glaze. Sprinkle crushed Oreo cookies over the top while the glaze is still wet.

Cinnamon Syrup-Glazed Doughnuts

Ingredients

for 20 doughnuts

- $\frac{1}{4}$ cup caster sugar (50 g)
- $\frac{1}{4}$ cup brown sugar (55 g)
- 2 eggs
- 2 tablespoons butter, melted
- $1 \frac{2}{3}$ cups flour (200 g)
- $\frac{1}{4}$ cup soybean flour (30 g)
- $\frac{1}{2}$ teaspoon baking powder
- 4 cups oil, for frying (1 L)
- $\frac{1}{3}$ cup sugar (65 g)
- 2 teaspoons ground cinnamon
- 1 tablespoon brown sugar syrup, for coating

Preparation

1. In a large mixing bowl, beat the sugars and eggs together until smooth.
2. Add in the melted butter and whisk until smooth.
3. Sift in the flour, soybean flour and baking powder and mix together.
4. Rest the dough for 30 minutes.
5. Roll the dough into ping pong sized balls using your hands.
6. In a deep saucepan, heat the oil to 190°C (370°F).
7. Using a slotted spoon, carefully fry the balls in small batches.
8. Transfer the doughnuts to a paper towel-lined plate.
9. Prepare the cinnamon sugar by mixing the sugar and ground cinnamon together.
10. Roll the doughnuts in the cinnamon sugar.
11. Drizzle some brown sugar syrup on top.

Ice Cream Donut Holes

Ingredients

for 12 donut holes

- 1 package biscuit dough, 6-count
- 1 pt vanilla ice cream(290 g)
- canola oil, for frying
- $\frac{1}{2}$ cup powdered sugar(65 g)
- 1 tablespoon milk
- raspberry, for garnish
- mint, for garnish

Preparation

1. Open the pack of biscuit dough and cut each biscuit into halves.
2. Take one half and press it into a flat and circular shape. Place a small spoonful of ice cream into the center of the dough.
3. Carefully wrap the edges of the dough over the ice cream, creating a very tight seal.
4. Repeat with the remaining biscuit dough and freeze them for 1 hour.
5. Heat oil over medium-high heat. Fry the frozen dough balls until golden brown.
6. Drain them on a paper towel. Freeze for another 30 minutes.
7. In a small bowl, combine powdered sugar and milk, stirring until smooth.
8. Pour the glaze evenly over the donut holes. Serve immediately!