



Eggnog Donuts

Easy to make, without frying, these delicious Eggnog Donuts can be made ahead of time and will delight with the flavor of the season.

Yield: 16 regular size donuts

Ingredients

DONUTS

- 2 cups [Pamela's Baking & Pancake Mix](#) (280gr)
- 1 tsp nutmeg
- ¼ tsp salt
- ¼ tsp baking powder
- 2 TBSP melted butter or oil
- ½ cup brown sugar
- ¾ cup eggnog
- 2 eggs, large
- ½ cup yogurt
- 2 tsp vanilla
- 1 TBSP rum (optional)

GLAZE

- 1 cup powdered sugar
- 3 TBSP eggnog (or more)
- ½ tsp vanilla
- ½ tsp nutmeg

EQUIPMENT:

- Donut pan for whole, regular sized donuts

Directions

DONUTS: Preheat oven to 375°, spray donut pans with non-stick spray.

Whisk together Baking & Pancake Mix, nutmeg, salt, and baking powder. Melt butter, cool slightly, and add sugar, eggnog, eggs, yogurt and vanilla; mix well. Add liquid ingredients to dry and stir well to combine.

Fill spaces $\frac{2}{3}$ full (pouring from a 4-cup measuring cup or squeezed out of a pastry bag or ziplock bag with corner cut off), and bake in center of the oven about 14 to 17 minutes (donuts should spring back when gently touched).

Allow to cool a few minutes before gently loosening and removing from pan to wire rack to cool completely, then glaze or toss in sugar and cinnamon.

GLAZE: Mix all ingredients together until completely smooth. Place parchment under wire rack,

dip tops of donuts into glaze, flip back over and let dry on wire rack.

Chef's Note: Don't overfill the donut pan or it will be difficult to get the donuts out of the pan.

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