

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 elegance.



www.werthers-original.ca

Ingredients

Enjoy our delicious Caramel Glazed Donuts!

Baked Donuts:

- 1 ½ cups all-purpose flour
- ½ cup unsalted butter
- ½ cup granulated sugar
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 egg
- ¼ cup milk
- 1 teaspoon lemon zest
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract

Caramel Glaze:

- Werther's Original Chewy Caramels, unwrapped
- 1 tablespoon lemon juice
- 1 tablespoon water

Directions

1. Baked Donuts: Preheat oven to 375°F. Grease or spray a 12-cavity donut pan.
2. In large bowl, using electric mixer on medium-low speed, beat together flour, butter, granulated 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 ½-inch 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



This delicious recipe contains
Werther's Original Chewy Caramels

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 elegance.



www.werthers-original.ca

Ingredients

Enjoy our delicious Caramel Glazed Donuts!

Caramel Glaze:

- 1 tablespoon unsalted butter
- ¼ teaspoon salt
- ¼ cup confectioners' (icing) sugar
- ¼ cup pastel-coloured Easter sprinkles

Tips:

Adjust colours of sprinkles depending on season as desired.

Makes: 12 donuts

Prep Time: 25 minutes

Cook Time: 20 minutes

Ready in: 45 minutes



This delicious recipe contains
Werther's Original Chewy Caramels