

NATIONAL ■ December 31, 2012 Examiner

**NATIONAL
Examiner
GIVEAWAY**

TIME TO MAKE THE DONUTS

**150 best
donut
recipes**



fried or baked
George Geary

WHO doesn't love donuts? Cinnamon, jelly and glazed, the goodness of these home-made treats can't be beat. In 150 Best Donut

Recipes, author George Geary has fried and baked varieties like the two featured below. He offers dozens of toppings, glazes and fillings for regular and minis. We have five FREE copies of this \$24.95 Robert Rose paperback. For a chance to win, see page 54. Order at www.robertrose.ca.



WHITE CHOCOLATE CREME DONUTS

- | | |
|--------------------------|---------------------------------------|
| 2 cups all-purpose flour | 1 Tbsp. oil |
| 3/4 cup sugar | 1 Tbsp. vanilla |
| 2 tsp. baking powder | 6 oz. white chocolate, finely chopped |
| 1 tsp. salt | 1/4 cup nuts, chopped |
| 2 large eggs | Powdered sugar for coating |
| 3/4 cup whipping cream | |

DIRECTIONS

PREHEAT oven to 325 degrees. In a large bowl, whisk dry ingredients. In another bowl, whisk eggs, cream, oil and vanilla. Add to flour and mix well. Fold in white chocolate and nuts. Spoon into a pastry bag and fill two greased six-well donut pans. Bake 10 to 14 minutes. Cool completely and roll in powdered sugar.

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BAKED MAPLE MINIS

DIRECTIONS

- | |
|-----------------------------------|
| 3 cups all-purpose flour |
| 1/2 cup old-fashioned rolled oats |
| 1/2 cup light brown sugar |
| 1 Tbsp. baking powder |
| 1 tsp. salt |
| 2 large eggs |
| 1 cup whole milk |
| 1/4 cup pure maple syrup |
| 2 Tbsp. butter, melted |
| 1 tsp. vanilla |

PREHEAT oven to 350 degrees. In a large bowl, whisk flour, oats, sugar, baking powder and salt. In another bowl, whisk eggs, milk, syrup, melted butter and vanilla. Add to flour and mix well. Place batter in a pastry bag and fill 12 greased mini-donut pans two-thirds

full. Bake about 10 to 14 minutes. Let cool in pans on a rack completely before glazing.

Makes 24.

