

SIMPLE BAKED BISCOFF COOKIE DONUTS

INGREDIENTS:

FOR DONUTS:

- 1 ½ cups all-purpose flour
- ¾ cup granulated sugar
- 2 teaspoons cinnamon
- 1 teaspoon baking powder
- ¼ teaspoon kosher salt
- 1 egg
- ¾ cup milk
- 1 teaspoon **LorAnn Pure Vanilla Extract**
- 1-2 teaspoons **LorAnn Cookie Butter Bakery Emulsion**
- 4 tablespoons melted butter

FOR GLAZE:

- 1 cup powdered sugar
- 2-3 tablespoons milk
- crushed Lotus Biscoff Cookies – for topping



DIRECTIONS:

1. Preheat the oven to 350 degrees Fahrenheit.
2. Liberally grease two 6-hole donut baking pans, enough for 12 donuts.
3. In large bowl, mix the flour, sugar, cinnamon, baking powder, and kosher salt.
4. In a medium bowl, whisk egg and then add the milk, **vanilla extract**, **cookie butter emulsion** and the melted butter.
5. Add the wet ingredients into the dry ingredients and stir with a spoon until just combined (resist the urge to overmix).
6. Evenly divide the batter into the 12 donut holes so the holes are about half full. You can also use a spoon to gently spoon in the batter, then smooth out the tops with a spoon.
7. Bake 11 to 12 minutes until the toothpick comes out clean, switching the top and bottom pans halfway through. Allow to cool in the pan for 10 minutes before removing. Remove from the pan (using a knife to run around the edges as necessary). Transfer to a baking rack and allow to cool before glazing.

8. To make the simple glaze, combine powdered sugar and milk in a small/medium bowl and combine until desired consistency is reached. The glaze should be thin enough to flow in ribbons.
9. Grasp each donut by the sides and dunk into the glaze, letting it drain off for a few seconds. Then flip over and place the donut back onto the baking rack. Top with crushed Lotus Biscoff Cookies as the glaze hardens.

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