





Powdered Espresso Donuts with Dalgona Coffee

 30-40min  2 Servings

Maybe you call it dalgona coffee, maybe you call it whipped coffee, or maybe you only know it as that thing that went viral on TikTok. Whatever you call it, it's delicious. And what's a special coffee without a special treat? These espresso donuts coated in powdered sugar are the only thing we want for breakfast from now on. We've got you covered! (2-p plan makes 6 donuts; 4-p plan makes 12)

WHAT WE SEND

- 8 oz milk ³
- ¼ oz espresso powder
- 5 oz all-purpose flour ²
- 5 oz granulated sugar
- ¼ oz baking powder
- 2½ oz confectioners' sugar

WHAT YOU NEED

- vanilla extract
- 1 large egg ¹
- kosher salt
- 5 tablespoons butter, softened ³

TOOLS

- 6-cup donut tin

ALLERGENS

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 330kcal, Fat 12g, Carbs 50g, Protein 5g



1. Prep wet ingredients

Preheat oven to 350°F with a rack in the center. Lightly grease a 6-cup donut tin (Don't have one? See step 6!).

In a liquid measuring cup, whisk to combine ¼ cup milk, 2 teaspoons espresso powder, and ½ teaspoon vanilla extract. Add 1 large egg and beat to combine.



2. Finish batter

In a large bowl, combine flour, ½ cup granulated sugar, ½ teaspoon each of salt and baking powder, and 5 tablespoons softened butter. Using a handheld electric mixer, beat until butter is fully incorporated (mixture should resemble damp sand), about 2 minutes. Add milk mixture and beat until smooth, about 1 minute.



3. Bake donuts

Evenly divide batter in prepared donut tin. Bake on center oven rack until firm to the touch, browned around the edges, and a toothpick inserted into the center comes out clean, 14–16 minutes. Let cool in tin for 2 minutes.



4. Make dalgona coffee

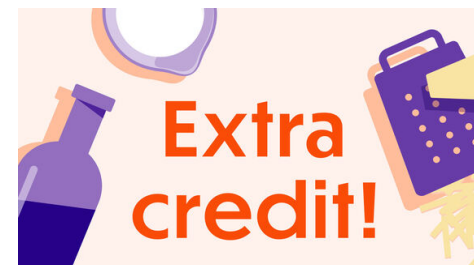
While donuts bake, in a large bowl, combine 2 teaspoons each of espresso powder, granulated sugar, and water. Using an electric mixer with whisk attachment, beat on low speed, gradually increasing speed as mixture thickens, until frothy and doubled in volume (Tip: scrape down sides of bowl as needed and lean it on its side so mixture pools at the bottom of the bowl).



5. Finish & serve

Place confectioners' sugar on a plate. Add donut and turn to coat. Repeat with remaining donuts, then return for a second coat of sugar.

Divide remaining milk between 2 glasses with ice. Top with a few spoonfuls of dalgona coffee. Serve alongside powdered espresso donuts. Enjoy!



6. No donut tin?

No problem! Make espresso muffins instead. Simply fill a cupcake or muffin tin halfway with batter, and continue with the same instructions.