

# DINNERLY



## Baked Gingerbread Doughnuts with Eggnog Glaze

 2h  2 Servings

With so many cookies and cakes making the rounds this holiday season, showing up with doughnuts might make you a holiday hero. Gingerbread tastes just as good in doughnut form—no frying required! We're baking them in the oven before dipping in an eggnog-spiced glaze. Even the gingerbread men will be side-eyeing this special treat. We've got you covered! (2p-plan serves 12; 4p-plan serves 24—nutrition reflects 1 doughnut)



### WHAT WE SEND

- 5 oz self-rising flour<sup>3</sup>
- ¼ oz warm spice blend
- 1 piece fresh ginger
- 2 (2 oz) molasses powder
- ¼ oz espresso powder
- 3 (2½ oz) confectioners' sugar
- ¼ oz eggnog spice

### WHAT YOU NEED

- 2 large eggs<sup>1</sup>
- ¼ cup neutral oil
- butter<sup>2</sup>
- milk or water<sup>2</sup>
- vanilla extract
- kosher salt

### TOOLS

- nonstick cooking spray
- 12-cup donut or muffin tin
- microplane or grater
- microwave
- rimmed baking sheet

### COOKING TIP

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### ALLERGENS

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

### NUTRITION PER SERVING

Calories 220kcal, Fat 8g, Carbs 37g, Protein 2g



#### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Lightly grease a 12-cup donut tin with nonstick cooking spray (Don't have one? See step 6!).

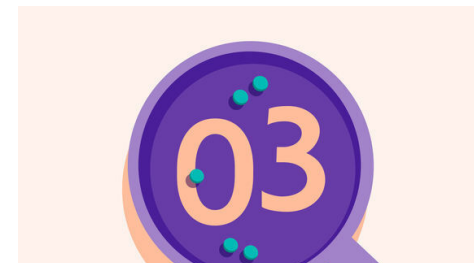
In a large bowl, whisk to combine **flour** and **warm spice blend**.



#### 2. Mix batter

Peel **ginger**; finely grate 1 tablespoon into a medium bowl. Add **molasses powder**, **espresso powder**, **1 package confectioners' sugar**, and **½ cup warm water**; whisk until powders are dissolved. Whisk in **2 large eggs** and **¼ cup oil**.

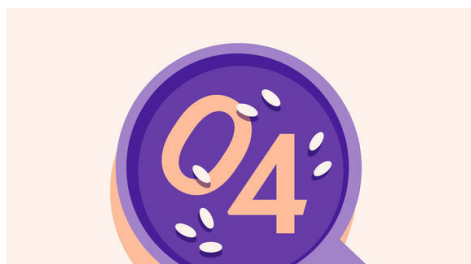
Whisk **molasses mixture** into **flour mixture** until smooth.



#### 3. Bake doughnuts

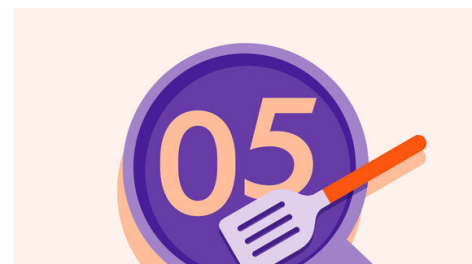
Divide **batter** between prepared donut tin cups until halfway full.

Bake on center oven rack until firm to the touch and a toothpick inserted into center comes out clean, 18–20 minutes. Place tin on a wire rack to cool to room temperature.



#### 4. Mix glaze

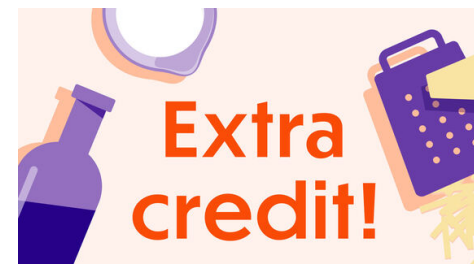
Meanwhile, microwave **2 tablespoons butter** in a medium bowl until melted. Add **remaining confectioners' sugar**, **½ teaspoon eggnog spice**, **2 tablespoons milk** or **water**, **¼ teaspoon vanilla**, and **a pinch of salt**; whisk until combined. Thin with **1 teaspoon milk** or **water** at a time until **glaze** drops from whisk in thick ribbons.



#### 5. Glaze & serve

Working one at a time, carefully dip rounded side of **doughnut** in **glaze** until coated. Transfer to a wire rack set over a baking sheet, glazed-side up. Sprinkle with **a pinch of eggnog spice**, if desired.

Let **glaze** set before serving **gingerbread doughnuts**. Enjoy!



#### 6. No donut tin?

No problem! Make gingerbread muffins instead. Simply fill a regular cupcake or muffin tin halfway with batter, then continue as instructed.