

ST PATRICK'S DAY BAKED DONUTS

PREP: 20 MIN COOK: 12 MIN
YIELDS 18 DONUTS

INGREDIENTS:

- 1 BOX FUNFETTI CAKE MIX
- 1 CUP MILK
- 2 EGGS
- 2 TBS BUTTER MELTED
- 1 TUB VANILLA FROSTING
- LUCKY CHARMS MARSHMALLOWS

DIRECTIONS:

- STEP 1: HEAT OVEN TO 425°F. BEAT CAKE MIX, MILK, EGGS AND BUTTER IN LARGE BOWL ON LOW UNTIL MIXED. BEAT ON MEDIUM FOR 1 MINUTE
- STEP 2: FILL DONUT PANS 2/3 FULL
- STEP 3: BAKE 9-11 MINUTES, COOL 3 MIN IN PAN, MOVE TO WIRE RACK TO COOL.
- STEP 4: MICROWAVE ICING FOR 30 SECONDS, DYE GREEN IF YOU'D LIKE. DIP DONUTS HALFWAY INTO ICING AND DECORATE WITH SPRINKLES OR LUCKY CHARMS. LET STAND UNTIL ICING SETS.
- STEP 5: ENJOY!



RECIPE BY
@ASHLEMMACLAUGHLIN
FOLLOW FOR MORE!



TOP O' THE MORNIN' TO YA!

