

These Boozy Maple Bacon Donuts Are a Brunch Game-Changer

Maple Bacon Donuts with Bourbon Glaze



OVEN
350°F

TIME
15 min

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INGREDIENTS

1 package donut dough (bake-ready, refrigerated or mix-based)

6 strips bacon, cooked and crumbled

$\frac{1}{2}$ cup maple syrup

2 tbsp bourbon

1 cup powdered sugar

? Ingredient Notes & Swaps:

Donut dough: You can use refrigerated biscuit dough with a hole cut out or any boxed donut mix.

Bacon: Thick-cut preferred for texture. Cook until crispy and blot off excess grease.

Maple syrup: Go for real maple syrup-it's worth it.

Bourbon: A splash of good-quality bourbon adds depth. Sub vanilla extract for a kid-friendly version.

Glaze: Add more powdered sugar for a thicker glaze or more syrup for a drizzle.

??? Instructions:

1 Preheat & Prep:

2 Bake the Donuts:

3 Cook the Bacon:

4 Make the Bourbon Glaze:

5 Glaze & Top:

? Tips for Success:

Don't glaze hot donuts-it will slide off. Let them cool first.

Use thick-cut bacon for better texture and flavor.

Adjust glaze thickness by adding more sugar (to thicken) or more maple syrup (to thin).

Chill before serving for a firmer glaze, or serve warm for sticky deliciousness.

? Serving Suggestions:

? Strong black coffee or a creamy latte

? A bourbon-spiked brunch cocktail or Irish coffee

? Fresh berries to balance the richness

? A scoop of vanilla ice cream for dessert-style decadence

? Storage & Reheating:

Room temp: Store in a sealed container for up to 2 days.

Fridge: Keeps up to 4 days, but glaze may soften.

Freeze: Freeze unglazed donuts and add glaze and bacon fresh.

? More Recipes You'll Love:

Hot Chocolate Cookie Cups - cozy & cute

Edible Cookie Dough - perfect for sneaky cravings

Caramel Apple Pie Cookies - fall in cookie form

DIRECTIONS

1. **Preheat & Prep:** Preheat oven to 350°F (175°C). Grease your donut pan lightly.
2. **Bake the Donuts:** Prepare and bake the donuts according to package instructions, usually 12-15 minutes. Let cool completely on a wire rack before glazing.
3. **Cook the Bacon:** While the donuts bake, cook the bacon until crisp. Drain and crumble into small bits.
4. **Make the Bourbon Glaze:** In a bowl, whisk together:
 5. ½ cup maple syrup
 6. 2 tbsp bourbon
 7. 1 cup powdered sugar
8. Whisk until smooth and glossy.
9. **Glaze & Top:** Once donuts are cool, dip or drizzle with glaze. Top each with a sprinkle of crumbled bacon. Let the glaze set for 5-10 minutes or dig in immediately!
10. ? **Tips for Success:** Don't glaze hot donuts-it will slide off. Let them cool first.
11. Use thick-cut bacon for better texture and flavor.
12. Adjust glaze thickness by adding more sugar (to thicken) or more maple syrup (to thin).
13. Chill before serving for a firmer glaze, or serve warm for sticky deliciousness.
14. ? **Serving Suggestions:** These donuts are killer with:
 15. ? Strong black coffee or a creamy latte
 16. ? A bourbon-spiked brunch cocktail or Irish coffee

17. ? Fresh berries to balance the richness
18. ? A scoop of vanilla ice cream for dessert-style decadence
19. ? Storage & Reheating: Room temp: Store in a sealed container for up to 2 days.
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21. Freeze: Freeze unglazed donuts and add glaze and bacon fresh.
22. ? More Recipes You'll Love: If you love a bold flavor combo or brunchy dessert twist, check out these:
23. Hot : Chocolate Cookie Cups - cozy & cute
24. Edible : Cookie Dough - perfect for sneaky cravings
25. Caramel : Apple Pie Cookies - fall in cookie form

SWAPS & NOTES

& Swaps Donut dough: You can use refrigerated biscuit dough with a hole cut out or any boxed donut mix.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-boozy-maple-bacon-donuts-are-a-brunch-game-changer/>