Ube Donut Melts Stuffed with Cream Cheese and Turkey Bacon

If you’ve ever wondered what would happen if a

OVEN	TIME	PRINT	SAVE
400℉	8 min	Recipe Card	PDF

INGREDIENTS

For the Ube Donuts (Makes ~10):

1… cups all-purpose flour

1… tsp baking powder

… tsp salt

… cup granulated sugar

3 tbsp unsalted butter, softened

1 large egg

4 oz ube halaya (ube jam)

1 tbsp ube extract

‰ cup milk

For the Ube Glaze:

‰ cup powdered sugar

3 tbsp milk

For the Filling:

1 cup turkey bacon, cooked crisp and chopped

‰ cup whipped cream cheese

2 tbsp powdered sugar

DIRECTIONS

1. Bake the Ube Donuts: Preheat oven to 400℉ (200℃). Grease your donut pans.Mix flour, baking powder, and salt in one bowl.In another, beat sugar, butter, and egg until smooth. Mix in ube halaya, extract, and milk.Fold dry ingredients into wet until just combined.Pipe into donut pans, filling ¾ full.Bake 7-8 minutes, or until tops spring back. Cool in pan 5 mins, then on rack.
2. Make the Ube Glaze: Whisk powdered sugar, ube extract, and milk until thick but pourable.Dip cooled donut tops into the glaze and let set.
3. Make Bacon-Cream Cheese Filling: In a bowl, blend whipped cream cheese and powdered sugar until smooth.Fold in chopped turkey bacon.
4. Assemble the Donut Melts: Slice each donut in half horizontally.Spread ~1 tbsp of bacon-cream filling on the bottom half, then replace the top.Drizzle caramel sauce if desired. Serve immediately or chill slightly for a firmer texture.

SWAPS & NOTES

Use mashed sweet potato with extra extract for a similar vibe.

Turkey bacon keeps it lean, but feel free to use regular bacon or veggie bacon.

Cream cheese filling can be swapped with whipped ricotta or mascarpone.

Add a splash of maple syrup to the filling. ? Step-by-Step Instructions 1.

TIPS FOR SUCCESS

Use a piping bag or zip-top bag to fill the donut molds easily.

Don’t overbake-you’re going for soft and fluffy, not dry.

For a neater finish, chill filled donuts for 10-15 minutes before serving.

Add a sprinkle of sea salt or edible gold dust for flair. ?

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/ube-donut-melts-stuffed-with-cream-cheese-and-turkey-bacon/