

Mini Donut Bites Recipe That Makes Snack Time Feel Extra Fun

1/2 teaspoon ground cinnamon



TIME

1 to 2 min

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INGREDIENTS

1 cup all-purpose flour
1/3 cup granulated sugar
1 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/3 cup milk
1 large egg
2 tablespoons melted butter
1 teaspoon vanilla extract
Oil for frying, if frying
Optional coatings and toppings:
1/2 cup granulated sugar mixed with 1 teaspoon cinnamon
Powdered sugar
Simple glaze made from powdered sugar and milk
Melted chocolate or chocolate drizzle
Sprinkles

DIRECTIONS

1. Mix the dry ingredients: In a medium bowl, whisk together the flour, sugar, baking powder, salt, and cinnamon until evenly combined.
2. Mix the wet ingredients: In a separate bowl, whisk together the milk, egg, melted butter, and vanilla extract until smooth.
3. Combine the batter: Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix. The batter should be thick but smooth enough to scoop.
4. Cook the donut bites: If frying, heat oil in a deep skillet or pot over medium heat until hot enough for frying. Drop small spoonfuls of batter into the oil and cook for 1 to 2 minutes per side, or until golden brown and cooked through. Work in batches so the pan does not get overcrowded.
5. If using a mini donut bite pan or similar baking method, grease the pan lightly and bake according to your pan's instructions until the bites are puffed and lightly golden.
6. Coat or decorate: While still warm, roll the donut bites in cinnamon sugar or let them cool slightly and drizzle with glaze or chocolate. Add sprinkles right away if using so they stick before the topping sets.

SWAPS & NOTES

If you want a richer flavor, you can use whole milk, but any milk you have on hand will usually work.

A little nutmeg can be added alongside the cinnamon if you

want a more classic old-fashioned donut flavor.

If you prefer a less sweet base, slightly reduce the sugar and let the topping do more of the work.

You can also switch up the finish depending on the occasion.

TIPS FOR SUCCESS

The best Mini Donut Bites come from a batter that is mixed gently.

Overmixing can make them tougher than you want, so stir only until the ingredients come together.

If frying, keep the oil at a steady temperature.

If it gets too hot, the outside will brown too quickly before the inside is done.

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Original recipe: <https://chefmaniac.com/mini-donut-bites-recipe-that-makes-snack-time-feel-extra-fun/>