

prepoloogy



## DOUGHLICIOUS DOUBLE DONUT EXPRESS BAKER

INSTRUCTIONS FOR PROPER USE AND CARE

Note: colors in the images of the unit will vary.

### **CUSTOMER SERVICE**

Call toll-free [1-888-321-5023](tel:1-888-321-5023) between the hours of  
**8:30 AM AND 5 PM EASTERN STANDARD TIME**

Figli, LLC 20 Norris Street Buffalo, NY 14207

Made in China

Models #290, 291, 292, 295, 297 and 298

### **IMPORTANT!**

Please keep these instructions and your original box packaging.

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## VANILLA BUTTER GLAZE

### INGREDIENTS

- 2 tbs whole milk
- 1 tsp vanilla extract
- 1 tbs butter
- 1 ½ cups powdered sugar

### METHOD

1. Prepare and have everything in place before starting this recipe.
2. In a large bowl, sift sugar to remove lumps. Stir in vanilla, butter and slowly add milk to create a thick glaze.
3. As necessary, add additional cream (or confectioners' sugar) to reach desired glaze consistency.
4. Using tongs, dip the top of each donut in the glaze. Allow to cool before enjoying.

Goes well with most donuts recipes.

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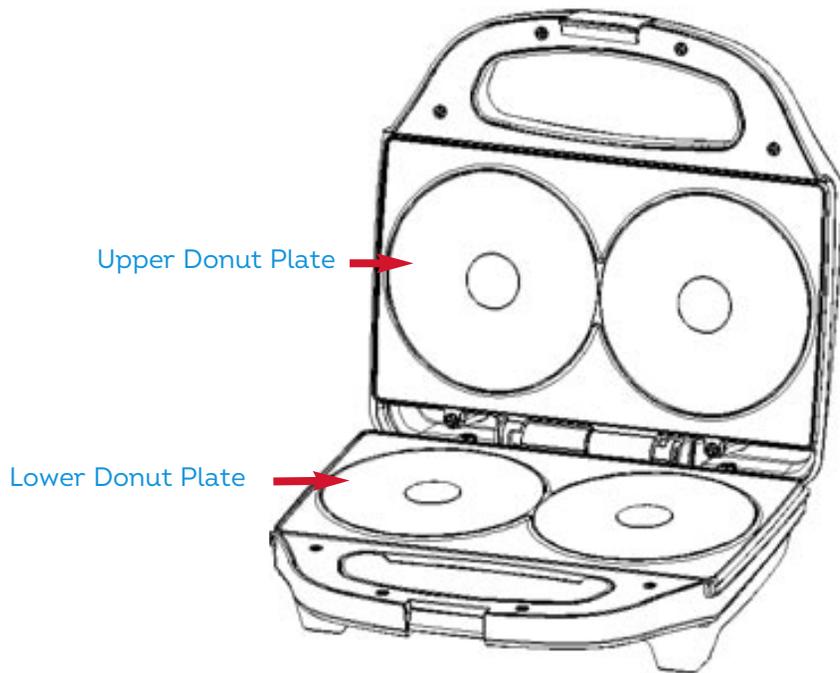
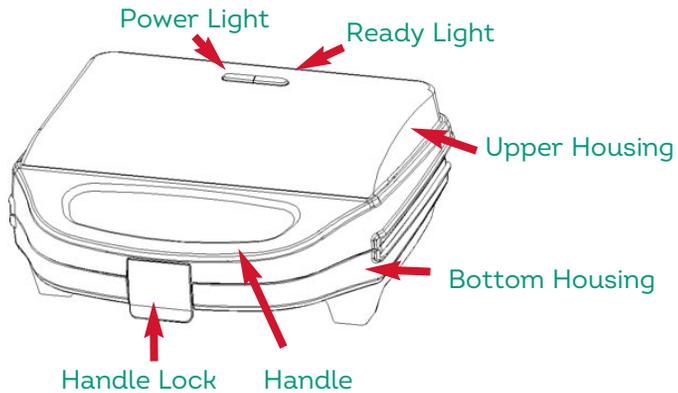
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When using this electrical appliance, safety precautions must always be observed, including the following:

- **READ ALL OF THE INSTRUCTIONS BEFORE USE.**
- Do not use outdoors or on a wet surface.
- Do not touch hot surface.
- Do not allow children near appliance. Close supervision is necessary when used near children.
- Place the unit securely in the center of the counter or work space.
- Use only as described in this manual.
- Do not use with damaged cord or plug. If the appliance is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, return it to the manufacturer for proper service, replacement or repair.
- Do not do the following: pull or carry by the cord, use cord as a handle, close a door on cord, pull cord around sharp edges or corners, let cord hang over edge of counter, operate appliance over cord. Keep cord away from heated surface.
- Do not place near hot gas or electric burner.
- To protect against risk of electrical shock, do not put the unit in water or any other liquid.
- Always unplug when not in use and before cleaning.
- Do not use an extension cord with this unit.
- Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord. Do not handle plug or appliance with wet hands.
- Always unplug the unit before attempting to move it. Extreme caution must be used when moving appliances containing hot liquids.
- This unit is recommended for household, indoor use only.
- This unit has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fully fit in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

**SAVE THESE INSTRUCTIONS**

# FEATURES



Dipping Tray Included

## STRAWBERRY GLAZE

### INGREDIENTS

- 2 cups confectioners sugar
- 2 tablespoons whole milk
- 2 tablespoons strawberry jam
- ½ cup diced strawberries

### METHOD

1. Prepare and have everything in place before starting this recipe.
2. Whisk all of the ingredients together.
3. As necessary, add additional cream (or confectioners' sugar) to reach desired glaze consistency.
4. Using tongs, dip the top of each donut in the glaze. Allow to cool before enjoying.

Goes well with Strawberry or Quick and Easy Donuts recipe.

## LEMON GLAZE

### INGREDIENTS

- 2 tbs unsalted butter, melted
- 1 cup confectioners' sugar
- 1-2 tbs milk
- 1 tbs lemon juice
- 1/2 tsp pure vanilla extract

### METHOD

1. Prepare and have everything in place before starting this recipe.
2. Whisk all of the ingredients together.
3. As necessary, add additional cream (or confectioners' sugar) to reach desired glaze consistency.
4. Using tongs, dip the top of each donut in the glaze. Allow to cool before enjoying.

Goes well with lemon poppy seed or blueberry donuts.

## BEFORE FIRST USE

1. Remove all packing materials and literature.
2. Wash the inner plates by wiping with a sponge or cloth dampened with hot water. Rinse and dry thoroughly.

NOTE: Do not use abrasive cleaners or scouring pads. Do not immerse the unit in water.

3. Wipe the outer housing with a clean damp cloth. NEVER immerse the housing in water or any other liquid.
4. For best results, lightly coat the cooking plates with a little cooking oil or cooking spray.

Notice: When your unit is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

## HOW TO USE THE DONUT MAKER

1. Place the unit on a dry, flat surface. Plug in the unit. The Ready Light will turn on to signal that the appliance is heating up. After about 1 minute 40 seconds, the light will go off. The unit is ready to start cooking. The preheating is complete.

Caution: unit will get hot- always use pot holders when using unit.

2. Before baking the first donut of the day, use a pastry brush to lightly coat the top and bottom donut circles with vegetable oil. A light coating of non-stick cooking spray also works well.
3. While the unit is preheating, prepare your recipe. You can also prepare the recipe ahead of time, as the unit preheats quickly.

NOTE: The recommended amount of batter to use is 1/3 to 1/2 cup.

Tip: If your recipe has flour, make sure you sift it.

4. Lift the lid and pour batter in each mold in the lower cooking plate. Fill the batter to the top. If necessary, use a spatula to spread. (If using solid dough, simply place in the mold,



close lid and cook until brown.)

5. Close the lid. The ready light will go on again.

NOTE: If using batter, do not open for at least 2 minutes. Opening too soon will cause under-baked donuts to split, making them difficult to remove.

6. The baking process will take about 4-8 minutes, depending on your recipe. For batter recipes, it is done when a toothpick comes out clean. The ready light goes on and off during the cooking process. If you want them darker, close the lid and continue baking until the desired color is achieved.

7. Once the donuts are cooked, carefully remove them from the unit with a non-metal utensil, like tongs or small spatula. Never touch the cooking surface with sharp, pointy or metal objects. This could damage the no-stick surface.

8. At this time, if you want to cook more donuts, you do not need to close the unit to pre-heat again, you can directly pour batter to fill the lower donut molds to make more donuts.

9. Once you are finished cooking, disconnect the plug from the wall outlet and leave the unit open to cool.

10. Use the dipping tray to dip donuts in your glaze or sprinkles. Simply fill the dipping tray with glaze and dip the donut in. Another option, add sprinkles to the dipping dish, dip frosted donut in the sprinkles in the dish.

#### ADDITIONAL HELPFUL TIPS:

- You can flip the donut over at the last 2 minutes if you want the top browner.



## CHOCOLATE GLAZE

### INGREDIENTS

- 4 tbs whole milk
- 1 tsp vanilla extract
- 1 ¼ cups powdered sugar
- 4 tbs cocoa powder
- 4 tbs unsalted butter

### METHOD

1. Prepare and have everything in place before starting this recipe.
2. In a mixing bowl, sift sugar to remove lumps. Mix in and stir cocoa. With a whisk, add the melted butter. Stir in vanilla and slowly add milk to create a thick glaze.
3. As necessary, add additional cream (or confectioners' sugar) to reach desired glaze consistency.
4. Using tongs, dip the top of each donut in the glaze. Allow to cool before enjoying.

Goes well with most donut recipes.

## GLAZES

### CARAMEL BROWN BUTTER GLAZE

#### INGREDIENTS

- ¼ cup unsalted butter, browned (half of 1 stick)
- ⅓ cup light brown sugar, packed
- 3 tbs half-and-half or cream,  
plus more as necessary for consistency
- 2 cups confectioners' sugar, sifted (must be sifted)
- ½ tsp vanilla extract
- ¼ tsp salt, optional and to taste

#### METHOD

1. Prepare and have everything in place before starting this recipe.
2. Brown the butter - Cook butter over medium-heat in a medium saucepan until it's amber to brown in color, about 5 minutes. Swirl the pan in the last minute or so to make sure you can see the color changes. Butter will go through stages of hissing, sputtering, and making noise until the water cooks off at which point the browning occurs. Butter will smell nutty.
3. Turn the heat to medium-low, add the brown sugar. Cook for about 1 minute, stirring continuously.
4. Remove the pan from the heat. Allow to cool for about 1 minute. Add 3 tablespoons cream, vanilla, and salt, using caution as the mixture will bubble vigorously. Whisk aggressively to incorporate the cream and calm the bubbling.
5. Add the sifted confectioners' sugar. Whisk to combine. As necessary, add additional cream (or confectioners' sugar) to reach desired glaze consistency.
6. Using tongs, dip the top of each donut in the glaze. Allow to cool before enjoying.

Goes well with the [Banana Bread Recipe](#).

## CLEANING

Do not wash the unit in the dishwasher. Always wash the unit and parts thoroughly after every use, or if it has not been used for an extended period of time.

1. Unplug and let the unit cool before cleaning.
2. Wash the cooking surface with warm soapy water using a sponge or soft cloth. Do not use abrasive cleaners or scouring pads.
3. Do not immerse the unit in water. Rinse and dry thoroughly..
4. Wipe the outer housing with a clean damp cloth. Do not submerge in water.

## HINTS AND TIPS

- A good indication when a donut is ready is when steam stops escaping from the unit.
- After the first donut batch is made, additional batches will cook faster.
- It's best to let donuts cool for a few minutes before decorating them as this will help the donut to hold its shape better.
- Use brownie batter for Brownie donuts!!!
- Add mini chocolate chips to donut recipe.
- Recipes can be doubled.
- Do not open the unit until at least two minutes of baking or the dough will separate.
- When the donuts are done, the top lid should lift easily.
- Add colorful glazes and toppings to cooled donuts.
- Freeze baked donuts: Place cooked donuts in a plastic freezer bag or freezer container. The frozen donuts can be placed in the microwave for 10 seconds or in an oven until hot and crisp. Do not over-cook. Do not freeze when frosted. Frost after you defrost.

## HINT & TIPS

- The amount of batter to make a full shape donut will vary with different batters.
- For more even donuts, use a spatula to spread the batter to the very edge.
- To keep the crispness of the donuts, move to a paper towel or baking rack after removal. This will absorb the condensation.
- Donuts can be kept hot and toasty until ready to serve. Place them on the rack in a preheated 200°F oven.
- This unit has a non-stick surface for even baking and easy clean-up. A small amount of oil can be added to the unit for additional flavor, if desired.
- Donuts can be reheated in the microwave or in oven.
- Donuts can be baked ahead of time. Prepare according to recipe. Cool on a rack for 10 minutes. Place in the plastic bag or container and seal tightly.
- You can try all kinds of food creations to make unique and fun donuts. Write down your desired cook time for next time.
- Try boxed mixes like waffle, brownie, cake, cornbread or muffin mix- these work well.
- Be extra careful with unit when pre-heating to avoid burns.
- Measure the flour correctly, or once baked, you could end up with dense donuts. The best way to measure flour is with a scale. If you don't have one, then fluff your flour with a spoon, sprinkle it into your measuring cup, and use a knife to level it off. Or sift it.
- Do not to overmix the batter when combining the flour and milk. Overmixing the batter can cause the donuts to become tough.
- Alter can frosting to a thinner frosting you can pour over Donuts. Simply put the frosting in a microwave dish. Put in the microwave for 20 to 30 seconds. Stir well, then pour over your donuts (or dip them in the frosting).

## WHOLE WHEAT

Makes: 4-6 donuts  
Prep Time: 5 minutes  
Cooking Time: 5 minutes

### INGREDIENTS

1 cup whole-wheat flour  
3 tsp baking powder  
1 egg  
1/2 cup milk  
1/4 cup pure maple syrup  
1/2 tsp pure vanilla extract  
4 tbs coconut oil, melted

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. Sift together flour and baking powder.
3. Make a hole in the middle of the dry ingredients. Drop in the egg, milk, syrup, vanilla and oil. Stir thoroughly with a whisk.
4. Pour batter into sections on the cooking plates, close lid and lock.
5. Bake for about 5 minutes or until slightly brown and toothpick comes out clean.

## STRAWBERRY DONUTS

Serving: 6

Prep Time: 5-10 minutes

### INGREDIENTS

- 1 cup flour (sifted)
- 1 teaspoon baking powder
- ½ teaspoon salt
- ⅓ cup granulated sugar
- ½ cup whole milk
- 1 egg room temperature and lightly beaten
- 3 tablespoons unsalted butter melted
- 2 tablespoons strawberry jam
- ½ cup diced strawberries

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a large bowl, whisk together the flour, baking powder, salt and sugar.
3. Add the milk, egg, melted butter and strawberry jam and mix until well incorporated.
4. Gently fold in the diced strawberries.
5. Pour batter into sections on the cooking plates, close lid and lock.
6. Bake for about 5 minutes or until slightly brown and toothpick comes out clean.

Goes well with the strawberry glaze in this booklet.

### Cooking Options:

- Use a store bought pancake or waffle mix and simply follow directions on the package.
- Use packaged biscuits in a can in the refrigerator section in a store
- Add a cinnamon roll to each donut section and cook.

## QUICK AND EASY DONUTS

Makes: 4 donuts

Prep Time: 5 minutes

Cooking Time: 3 minutes per bowl

### INGREDIENTS

- 1 cup flour
- ½ cup sugar
- 1 tbs baking powder
- 1 egg
- ½ cup milk (or half and half)
- 1 tsp vegetable oil

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a bowl, Sift flour into a mixing bowl. Add the remaining ingredients and mix well with a whisk.
3. Pour batter into sections on the cooking plates, close lid and lock.
4. Bake for about 5 minutes or until golden brown.

## BANANA BREAD DONUTS

Serving: 6-8

Prep Time: 5-10 minutes

### INGREDIENTS

- 1 large egg
- 1/2 cup light brown sugar, packed
- 1/4 cup granulated sugar
- 1/4 cup canola or vegetable oil  
(liquid-state coconut oil may be substituted)
- 1/4 cup sour cream (lite is okay; or  
Greek yogurt may be substituted)
- 2 tsp vanilla extract
- 1 cup mashed ripe bananas (about 2 large bananas)
- 1 1/4 cups all-purpose flour (sift to measure)
- 1/2 tsp baking powder
- 1/2 tsp baking soda

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a large mixing bowl, add egg, sugars, oil, sour cream and vanilla. Whisk together to combine.
3. Add the bananas and stir.
4. Add the sifted flour, baking powder and baking soda. Fold in until just combined; don't overmix.
5. Pour batter into sections on the cooking plates, close lid and lock.
6. Bake for about 5 minutes or until golden brown.

## LEMON POPPY SEED DONUTS

Makes: 6 donuts

Prep Time: 10 minutes

Cooking Time: 5 minutes

### INGREDIENTS

- 1 cup all-purpose flour (sifted-spoon & leveled)
- 1 tsp baking powder
- 1/4 teaspoon baking soda
- 1 tbs poppy seeds
- 1/2 tsp salt
- 2 tbs unsalted butter, melted and slightly cool
- 1 large egg, at room temperature
- 1/3 cup granulated sugar
- 1/4 cup milk
- 1/4 cup sour cream
- 1 tsp pure vanilla extract
- 1 tbs (15ml) lemon juice
- 1 tbs lemon zest

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a medium bowl, whisk flour, baking powder, baking soda, poppy seeds, and salt together. Set aside. Whisk the melted butter, egg, sugar, milk, sour cream, vanilla, lemon juice, and zest until completely combined. Pour the wet ingredients into the dry ingredients and mix until combined. Do not overmix. The batter will be thick.
3. Pour batter into sections on the cooking plates, close lid and lock.
4. Bake for about 5 minutes or until slightly brown and toothpick comes out clean.

Use with the lemon glaze recipe in this booklet.

comes out clean.

10. Prepare glaze, mix powdered sugar, vanilla, & milk together until you get a thin enough glaze to dip or pour over the donuts. Start with 1½ tablespoons milk & add more if needed.
11. Once donuts have cooled down dip or pour glaze over them. Let glaze set.
12. They are best eaten fresh or they will get soggy.

## HEALTHY DONUTS

Makes: 8 donuts  
Prep Time: 5 minutes  
Cooking Time: 5 minutes

### INGREDIENTS

2 ½ cups self-rising flour \* See notes  
½ cup maple syrup or agave nectar  
¼ cup coconut oil melted  
1 cup milk of choice I used coconut milk  
1 cup chocolate frosting

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a bowl, sift flour into a mixing bowl. Slowly add your coconut oil, maple syrup, and coconut milk. Mix very well, until a thick batter remains.
3. Pour batter into sections on the cooking plates, close lid and lock.
4. Bake for about 5 minutes or until slightly brown and toothpick comes out clean.

## BLUEBERRY WHEAT DONUTS

Makes: 8 donuts  
Prep Time: 5 minutes  
Cooking Time: 5 minutes

### INGREDIENTS

1 ¼ cups whole wheat pastry flour  
(sift or spoon in and level off the top)  
1 tsp baking powder  
½ tsp salt  
¼ cup sugar  
1 large egg  
½ cup milk, (I like almond milk or cashew milk)  
1 tsp vanilla extract  
2 tbs coconut oil, melted  
(any oil or even melted butter will work)  
½ to 1 cup fresh blueberries

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a bowl, sift flour into a mixing bowl. Add baking powder, salt and sugar. Stir in egg, milk, vanilla extract and coconut oil. Gradually, stir in blueberries.
3. Pour batter into sections on the cooking plates, close lid and lock.
4. Bake for about 5 minutes or until slightly brown and toothpick comes out clean.

## CAKE MIX DONUTS

Makes: 6 donuts

Prep Time: 5 minutes

Cooking Time: 5 minutes

### INGREDIENTS

- 1 dry box cake mix
- 1 egg
- ¼ cup oil
- 1 cup water

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a large bowl mix together all ingredients until well combined. A few lumps may remain.
3. Stir the wet into dry until just moist. Do not over stir.
4. Pour batter into sections on the cooking plates, close lid and lock.
5. Bake for about 5 minutes or until slightly brown and toothpick comes out clean.

## FRENCH CRULLERS DONUTS

Makes: 4 donuts

Prep Time: 15 minutes

Cooking Time: 5 minutes

### INGREDIENTS

- 1 cup water
- 3 eggs
- 1 cup all purpose flour
- 6 tbs butter, sliced
- 2 tsp sugar
- ¼ tsp salt

### -Glaze-

- 1 cup powdered sugar
- ½ teaspoon vanilla extract
- 1 ½-2 tbs milk

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a saucepan bring water, butter, sugar, & salt to a boil.
3. Lower the heat. Add in flour and mix well.
4. Continue to cook & stir on low-medium heat for about 4-6 minutes. Steam out as much water as you can. Be careful to not burn it.
5. Once a thin layer forms on the bottom of the saucepan, turn off the heat. Remove from heat.
6. Use an electric mixer to beat the dough for 1 minute, cooling it down.
7. Beat in one egg at time, scrapping the sides of the bowl until they are mixed in well
8. Pour batter into sections on the cooking plates, close lid and lock.
9. Bake for about 5 minutes or until slightly brown and toothpick

## FALL PUMPKIN DONUTS

Makes: 8 donuts  
Prep Time: 5 minutes  
Cooking Time: 5 minutes

### INGREDIENTS

2 cups all purpose flour (or white whole wheat)  
½ cup brown sugar packed  
1 ½ tsp baking powder  
1 tsp cinnamon  
½ tsp salt  
¼ tsp baking soda  
¼ tsp ginger  
¼ tsp nutmeg  
⅛ tsp cloves  
½ cup canned pumpkin  
2 eggs  
¼ cup milk  
¼ cup butter softened  
Cinnamon and sugar for rolling  
½ cup butter for dipping

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a mixing bowl, sift flour. Add all the dry ingredients. Using an electric mixer, beat in the pumpkin, eggs, milk and butter until thoroughly mixed.
3. Pour batter into sections on the cooking plates, close lid and lock.
4. Bake for about 5 minutes or until slightly brown and toothpick comes out clean.
5. Melt the 1/2 cup of butter you put aside for dipping.
6. In a small bowl, mix together cinnamon and sugar.
7. Dip the donuts in the butter and then in the cinnamon-sugar mixture.

## CHOCOLATE CAKE DONUTS

Makes: 6 donuts  
Prep Time: 5 minutes  
Cooking Time: 5 minutes

### INGREDIENTS

1 ½ cups all-purpose flour  
½ cup unsweetened cocoa powder  
2 tsp baking powder  
¼ tsp salt  
1 egg  
¾ cup granulated sugar  
3 tbs vegetable oil  
¼ cup sour cream  
1 tsp vanilla extract  
½ cup milk

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a small bowl, sift flour, cocoa, baking powder and salt. In a large mixing bowl, whisk together sugar and egg. Add oil, sour cream and vanilla. Slowly alternate adding the flour mixture and milk. Mix well.
4. Pour batter into sections on the cooking plates, close lid and lock.
5. Bake for about 5 minutes or until slightly brown and toothpick comes out clean.

Try the [Vanilla Glaze recipe](#) to complement this donut.

## CINNAMON SUGAR DONUTS

Makes: 8-10 donuts  
Prep Time: 5 minutes  
Cooking Time: 5 minutes

### INGREDIENTS

2 cups all purpose flour  
1 cup sugar  
½ cup light brown sugar  
1 ½ tsp baking powder  
½ tsp baking soda  
½ tsp ground nutmeg (optional)  
1 tsp kosher salt  
1 large egg, lightly beaten  
1 cup plain greek yogurt  
¾ cup milk  
2 tbs butter, melted  
2 tsp vanilla bean paste  
**For the Topping:**  
4 tbs Sugar  
1 tsp ground cinnamon

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a mixing bowl, sift flour. Add all the dry ingredients. Using another mixing bowl, use an electric mixer to beat in the eggs, yogurt, milk, butter and vanilla until thoroughly mixed. Gently, fold in the wet ingredients to the dry. Do not overmix.
3. Pour batter into sections on the cooking plates, close lid and lock.
4. Bake for about 5 minutes or until slightly brown and toothpick comes out clean.

## CONFETTI CAKE DONUTS

Makes: 6 donuts  
Prep Time: 5 minutes  
Cooking Time: 5 minutes

### INGREDIENTS

1 ⅓ cups all-purpose flour, sifted  
2 tsp baking powder  
¼ tsp salt  
1 large egg  
½ cup granulated sugar  
¾ cup whole milk  
3 tbs vegetable oil  
2 tsp vanilla extract  
2.5 oz multi-colored sprinkles

### METHOD

1. Follow directions on how to operate the Donut Maker. Preheat.
2. In a small bowl, sift flour, baking powder and salt. In a large mixing bowl, whisk together sugar and egg. Add oil and vanilla. Slowly alternate adding the flour mixture and milk. Mix well. Add sprinkles and stir in.
3. Pour batter into sections on the cooking plates, close lid and lock.
4. Bake for about 5 minutes or until slightly brown and toothpick comes out clean.