



Maple Glazed Donuts with Bacon

Yield: 6 servings

Ingredients:

6	Frozen 51% Whole Grain Dinner Rolls
1/4 Cup	Salted Butter
1/2 Cup	Pure Maple Syrup
1 Cup	Confectioners' Sugar (sifted)
½ teaspoon	Maple Extract
¼ teaspoon	Vanilla Extract
6 teaspoons	Chopped Bacon

Directions:

Glaze

Melt butter and maple syrup together in a small saucepan over low heat stirring occasionally. When the butter has melted, remove from heat and slowly whisk in the confectioners' sugar and extracts. Allow glaze to cool and to thicken.

Donuts

1. Place 6 Frozen Dinner Rolls evenly spaced on a parchment lined ½ sheet pan sprayed with pan release
2. Cover securely with plastic wrap and store in refrigerator overnight, or 2 hours at room temperature.
3. Preheat deep fryer to 350 degrees F.
4. On a lightly floured surface flatten each roll with a rolling pin to approximately a 4" diameter
5. Cut each piece of dough with a 3.5" round cutter. Cut out center of dough with a 1.5" round cutter.
6. Place donuts in deep fryer for approximately 60-70 seconds on each side
7. Place donuts on cooling rack
8. Dip warm donuts into maple glaze and top with chopped bacon

Recipe and photo courtesy of J&J Snacks