

# 2-INGREDIENT MINI DONUTS

## Instructions:

1. **If using a donut maker**, follow instructions in the box to clean and preheat your donut maker. **If using a cake donut pan in the oven**, preheat the oven to 425 degrees.
2. While you wait for preheating, start the batter. Mix 2 cups of applesauce and the box of dry cake mix until combined - **do not add any other ingredients**.
3. Pour or scoop the mix into the large zip top bag and seal it about halfway. When the donut maker or oven are preheated, cut a small corner off the bottom of the bag and squeeze the batter into each donut shape. Be careful not to over fill - a little over half full is best.
4. **If using a donut maker**, cook for 1 minute 30 seconds, then use a toothpick, tongs, or other kitchen tool to flip the donuts. Cook for another 4 minutes, then open and remove the donuts to cool. **If using cake donut pans**, bake about 12 minutes or until golden brown.

## To Add Frosting:

1. Add a few scoops of frosting to a microwave-safe bowl and microwave for 10-15 seconds, just until it's warm. Or, heat in a pan on the stove until the frosting is thin enough to drizzle with a spoon.
2. Dip the cooled donuts into warm frosting, or use a spoon to scoop or drizzle frosting across the top. Add sprinkles and any other toppings while the frosting is still warm, then dig in!

## Supplies

- 1 Box of Cake Mix
- 2 cups of Unsweetened Applesauce (or 4 single-serve containers)

## Tools & Equipment

- Mini Donut Maker or Donut Baking Pan
- Large Bowl
- Spoon or Whisk for Mixing
- Large Zip Top Bag
- Toothpick or Tongs

## Optional

- Jar of Frosting
- Sprinkles
- Parchment Paper

