

Fruitcake Donuts

Imagine amazing Fruitcake Donuts that are a true delight! These tasty donuts are made with Fruitcake mix and almond extract in the batter. To make them even more special, they're topped with icing featuring almond extract and Rainbow Sprinkles. Each bite is simply irresistible. Get ready to be captivated by these delicious donuts!

Ingredients:

Donuts:

- 2 2/3 cups unbleached all-purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. sea salt
- 3/4 cup granulated sugar
- 1/2 cup half-and-half
- 1/2 cup plain Greek yogurt or Icelandic yogurt
- 2 large eggs
- 1/2 cup salted butter melted, (1 stick)
- 2 tsp. almond extract
- 8 oz. container [Paradise Fruitcake Mix](#)

Almond Icing:

- 1/2 cup half-and-half
- 4 cups powdered sugar
- 2 tsp. almond extract
- 2 oz. container Rainbow Sprinkles

DONUTS:

Preheat oven to 425°.

Spray a 20-cavity donut pan with cooking spray. Set aside.

In a large mixing bowl, whisk flour, baking powder, baking soda, salt and granulated sugar. Set aside.

In a medium sized mixing bowl, whisk the half-and-half, Greek or Icelandic yogurt and eggs until smooth.

Whisk in melted butter and 2 teaspoons almond extract. Stir in fruitcake mix. Pour the butter/fruitcake mixture into the flour mixture and stir until all the flour is worked into the mixture. But do not overmix. Batter will be very thick.

Spoon batter into a large Glad-lock bag (without the “stand and fill” bottom).



Trim a corner off the bottom of the bag and pipe batter into each donut cavity. Fill each cup 3/4 full. Bake for 10 minutes at 425° or until the edges are lightly browned and a toothpick in center comes out clean.

Remove from oven and cool donut pan approximately 2 minutes on a cooling rack. Remove donuts from the pan and dip in almond glaze. Set on cooling rack.

Rest donuts 2 to 3 minutes before reglazing the donuts a second time. Set on wire cooling rack again.

Finally, rest donuts another 2-3 minutes before glazing the donuts a third time. Immediately sprinkle donuts with colored sprinkles before glazing the next donut.

Set out on wire racks until icing sets, approximately 10 minutes.

Almond Icing:

In a medium sized mixing bowl, whisk half-and-half, powdered sugar and almond extract until smooth. Dip the top of each donut into the bowl of glaze.

Swirl the donut to get good coverage. Set donuts on wire cooling rack for two to three minutes.

Reglaze the donuts two to three minutes later. Rest donuts an additional two to three minutes before glazing the donuts for the third time.

Sprinkle immediately with colored sprinkles after glazing each donut the third time. Let glaze set for 5-10 minutes before serving.

NOTE: The regular sized donuts took 10 minutes to bake. The whoppers took 11 minutes to bake. So allow extra baking time if you pipe a lot of dough into the donut cavity so that it reaches the top.

NOTE: This is the process for glazing the donuts for the last time: glaze donut and set on wire rack. Immediately sprinkle generously with sprinkles before glazing the next donut. Otherwise, if you glaze all the donuts before adding sprinkles, the icing will dry too much for the sprinkles to adhere.

A recipe from Teresa Ambra of <https://cantstayoutofthekitchen.com/>