

Dustbin

- Baked Apple Donuts
- Stuffing Base

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Baked Apple Doughnuts

Source: grouprecipes.com (jlv1023)

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Doughnuts:

1 1/2 cups flour
1 3/4 tsp baking powder
1/2 tsp salt
1/2 tsp nutmeg
1/2 cup sugar
1/3 cup Crisco (shortening)
1 egg (beaten)
1/2 cup milk
1/2 cup finely diced apples

Coating:

1/2 cup butter
1/2 cup sugar
2 tsp cinnamon

Instructions

Cut shortening with a pastry blender or 2 knives until mixture looks like coarse cornmeal. Set aside.

Sift together flour, baking powder, salt, nutmeg, and sugar. In a separate bowl, combine egg, milk, and apples. Mix well and combine with dry ingredients. Add shortening. Mix *just* until blended.

Spoon batter into 12 greased muffin cups, filling each about 2/3 full. Bake at 350 for 20-25 minutes or until done.

While doughnuts are baking, melt 1/2 cup butter and set aside. Combine 1/2 cup sugar with cinnamon, mixing well and also setting aside.

Remove doughnuts immediately from muffin cups when finished. Roll each in butter mixture, coating evenly; then roll in sugar/cinnamon mixture. A second coat can be applied, if desired, after doughnuts have cooled.

Stuffing Base

Base:

1/4 cup plain bread crumbs

1 egg yolk *(or 1 full egg, if preferred)*

1 1/2 tablespoons finely grated Parm

2 cloves garlic, minced *(or 1 tsp minced garlic)*

2 teaspoons olive oil

1 teaspoon fresh thyme

salt and pepper to taste

Additons:

Substitute butter for oil

Additional cheese

Nuts, (Pecans, Walnuts, Pistacios)

Dried Cherries

1 tsp oregano, rosemary, or basil

Cayenne pepper

Cream Cheese

Maple Syrup