

COOKIES 'N' CREAM DONUTS

Prep Time: 2 hrs

Total Time: 2 hrs 15

Servings: 10 - 12

Ingredients

GLAZE:

1/3 CUP BUTTER 1 1/2 TSP VANILLA

2 CUPS CONFECTIONERS SUGAR 4 TBSP HOT WATER

ICING:

1/4 CUP TURNER'S HEAVY CREAM

1 CUP POWDERED SUGAR

1 TSP VANILLA

DONUTS:

1 1/4 CUP TURNER'S WHOLE MILK

2 1/4 TSP ACTIVE DRY YEAST 2 EGGS

8 TBSP BUTTER (MELTED) 1 TSP SALT

1/4 CUP SUGAR - GRANULATED 2 QUARTS FRYING OIL

4 1/4 CUP FLOUR

Directions

DOUGH: LIGHTLY STIR MILK AND YEAST, LET STAND FOR 5 MIN

BEAT EGGS, BUTTER, SUGAR AND SALT INTO MILK MIXTURE. ADD

HALF OF THE FLOUR AT TIME UNTIL COMBINED. KNEAD UNTIL

SMOOTH. PLACE DOUGH IN OILED BOWL, COVER AND LET RISE

FOR 1 HR. TURN DOUGH OUT ONTO WELL FLOURED SURFACE.

ROLL TO 1/2" THICK AND CUT OUT. PLACE DONUTS ON FLOURED

BAKING SHEET AND LET RISE FOR 45 MINUTES. ICING:

WHISK POWDER SUGAR, HEAVY CREAM, AND VANILLA TOGETHER.

CRUSH OREOS IN ZIPLOC BAG. GLAZE: MELT BUTTER, STIR IN

SUGAR AND VANILLA. REMOVE FROM HEAT AND ADD WATER 1 TBSP

AT A TIME UNTIL THIN. SET ASIDE AND KEEP WARM. HEAT OIL

TO 375 AND ADD DONUTS 1 AT A TIME. COOK UNTIL GOLDEN

BROWN AND FLIP. 1 MIN EACH SIDE. WHEN COOLED, COAT

DONUTS IN GLAZE AND PLACE ON COOLING RACK. DIP TOP OF

GLAZED DONUT IN ICING AND IMMEDIATELY COAT IN OREO

PIECES. PLACE ON PLATE AND SERVE.

ENJOY!