




# Coconut Lemon Glazed Donuts

Prep time	Cook Time	Servings	
10 mins	6 mins	24 mini donuts	

Product used: 3in1 Treat Baker

Makes 24 mini donuts

## Ingredients

- 1 cup flour
- 1/2 cup sugar
- 1 1/2 tablespoon baking powder
- 1 egg
- 1/2 cup milk
- 1 teaspoon lemon extract
- 2 teaspoon lemon zest
- 1/4 teaspoon salt
- 1/4 cup room temperature margarine
- 1/2 cup shredded coconut
- Pink and yellow sprinkles

## Lemon Donut Glaze

- Juice of 1/2 lemon
- 3/4 cup powdered sugar



## Preparation

1. Use a brush or paper towel to apply a generous coat of oil to each of the cavities on the upper and lower baking plates. Plug Treat Baker into a 120V AC electrical outlet to preheat.
2. **Prepare Mini Donuts:** Stir flour, baking powder, lemon zest and salt in a bowl.
3. Use an electric mixture to whisk sugar and margarine in a separate bowl. Once creamy consistency is achieved, add egg and lemon extract.
4. Lower the speed and slowly pour in the milk. Mix until fully combined.
5. When the blue READY light illuminates, add 1 heaping tablespoon batter into each mini donut mold.
6. Bake for 3 minutes until mini donuts are golden.
7. **Prepare Glaze:** In a small bowl, whisk powdered sugar and lemon juice together.
8. Dip the top of each donut into the glaze, and twist to coat. Lift the donut straight up and let the excess drip off, then place the donuts glaze-side up on a lined baking sheet. Top with yellow and pink sprinkles. Allow to rest about 15 minutes to let the glaze set before serving. Best eaten within a few hours.

## Option:

Substitute shredded coconut for sprinkles for an added coconut flavour!