



Habanero Lime Donuts

40 MINUTES

YELLOWBIRD

~ F O O D S ~

PREPARATION

Preheat oven to 350°F. Grease a standard-sized donut pan and set aside. Cream the butter and sugar in the bowl of a stand mixer fitted with a paddle attachment and set aside. Add the eggs and continue to mix. Add the cream and oil, mixing until just incorporated. Stir in the flour, salt, and baking powder alternating with the Yellowbird Sauce and lime juice. Fold in the zest, mixing just until a uniform batter has formed.

Fill a piping bag with the batter and pipe it into the cavities of the prepared donut pan, filling each cavity to its top. Bake for approximately 16 minutes: finished donuts will be just starting to turn a golden brown color at the edges. Remove baked donuts and set aside to cool completely. Then, carefully remove from pan and set on a cooling rack.

To prepare the glaze, whisk the confectioners' sugar, heavy cream, lime juice, and Yellowbird Sauce in a bowl until smooth. Drizzle over top and serve immediately or store in a sealed container for up to 3 days.



PREP TIME

10 MINUTES



SERVINGS

18 TO A FLOCK



VEGETARIAN

INGREDIENTS



Habanero Condiment
1/2 CUP



All-Purpose Flour
3 1/2 CUPS



Unsalted Butter
1 CUP, SOFTENED



White Sugar
1 CUP



Eggs
2 UNITS, LARGE



Heavy Cream
1/2 CUP



Canola Oil
1/2 CUP, FOR FRYING



Baking Powder
1 TBSP



Salt
1/2 TSP



Lime Juice
1/3 CUP



Lime Zest
2 TBSP

HABANERO GLAZE



Habanero Condiment
2 TBSP

Confectioners' Sugar
1 1/2 CUPS

Heavy Cream
1/4 CUP

Lime Juice
1/4 CUP, FRESH