



12 serving



60 minutes

dandelion donuts

ingredients:

for the donut:

1 cup flour

1/2 cup sugar

1 tsp baking powder

1/2 tsp salt

2 tbsp melted butter

1 egg

1/2 cup milk

1 tsp vanilla extract

3 tbsp dandelion petals

for the glaze:

1/2 cup powdered sugar

1/4 tsp salt

1/2 tsp vanilla extract

1-2 tbsp milk

3 tbsp dandelion petals

instructions:

1. Preheat the oven to 350°.
2. Whisk together the flour, sugar, baking powder and salt in a large bowl.
3. In a separate bowl, mix together the melted butter, egg, milk and vanilla extract.
4. Gently add the wet ingredients into the dry ingredients until just combined.
5. Place the batter in a large ziplock bag and cut the corner off the bag. Pipe the batter into the pan, filling each one halfway.
6. Bake for 10-13 minutes until a toothpick inserted into the center of the donuts comes out clean. Let the donuts cool in the pan for 5 minutes and then transfer them to a wire rack to cool completely.
7. Make the glaze by whisking together the powdered sugar and salt. Stir in the vanilla extract and then add the milk bit by bit until you reach desired consistency.
8. Dip the cooled donuts into the glaze and decorate with dandelion petals. Let set for 30 minutes!

notes

- Make sure you harvest dandelions away from roads. Be certain they are not sprayed with chemicals!
- You can take your time decorating or be silly and wild with the small petals.
- Dandelion flowers are full of antioxidants and highly nutritive.