



Makes: 40 donut holes

Prep Time: 30 minutes Cook Time: 30 minutes

Total Time: 1 hour

Applesauce Donut Holes with Caramel Glaze

For the Donut Holes:

- 2 & 1/2 cups all purpose flour
- 2 & 1/2 tsp baking powder
- 1 & 1/2 tsp pumpkin pie spice
- 1/4 tsp salt
- 3 tbsp unsalted butter, softened
- 1/2 cup white sugar
- 1/4 cup brown sugar
- 2 eggs
- 1 cup unsweetened applesauce
- 1 tsp vanilla extract
- 1/4 cup milk
- Oil for frying

For the Caramel Glaze:

- 1 & 3/4 cups powdered sugar
- 3/4 cups caramel sauce
- 2 tbsp milk

Prepare the donuts by whisking the flour, baking powder, pumpkin pie spice, and salt in a medium bowl. Set aside.

In a separate bowl, cream the butter and sugars together until fluffy. Add the eggs in, one at a time, and beat until smooth. Beat in the applesauce and vanilla extract.

Add in 1/3 of the flour mixture, alternating with the milk, until all the ingredients are added and mix until just combined.

Heat 3-4" of oil in a deep, heavy bottomed pot or deep fryer to 375°F. Drop batter, one tablespoon at a time, into the oil. Don't overcrowd the pot, cook 4-5 max at a time. Fry until golden brown, flipping once halfway, 3 to 4 minutes. Pay attention to the temperature; you'll want to adjust the heat level to keep it at 375°F.

Remove the donuts from the oil with a slotted spoon and set on a paper towel lined plate to cool. Continue until all of the donuts have been fried.

To make the glaze, combine the powdered sugar, caramel sauce, and milk in a small bowl. Mix until smooth. You might have to add a bit more milk if the glaze is not thin enough to dip the donuts in. Dip the drop donuts in the glaze, turning to coat, and place on a wire rack set over a lined baking sheet. Allow the excess to drip off, let dry, and serve.

Recipe by Host the Toast