



## *Tips*

- Cool them completely before dipping. I was impatient the first time and the glaze just slid right off. Let them cool for real. Patience is key here.
- Use a squeeze bottle or zip bag for the batter. Spooning batter into a donut pan is messy. Pour the batter into a zip-lock bag, snip the corner, and pipe it in cleanly. Total game changer.
- Go generous with the sprinkles. More funfetti is always the right answer.
- Fill the pan cavities no more than 3/4 full or the donuts will puff over and lose their donut shape.
- The glaze sets quickly, so sprinkle right after dipping.
- No donut pan? A muffin pan works too. You won't get the hole but they'll still taste amazing.
- These are best the day they're made, but you can store unglazed donuts and dip them the next morning for fresh results.

## *Storage*

**Room temperature:** Store unglazed donuts in an airtight container for up to 2 days. Glaze right before serving.

**Glazed donuts:** Best eaten the day they're made. If you need to store them, keep them in a single layer in an airtight container at room temperature for up to 1 day. They do get a little sticky as the glaze sits.

**Freezer:** Freeze unglazed donuts for up to 1 month. Thaw at room temperature, then glaze fresh.

## Variations

- Vanilla glaze instead of chocolate. Just skip the cocoa and use 1 1/2 cups powdered sugar, 3-4 tbsp milk, and 1 tsp vanilla. Simple, classic, and super pretty with sprinkles.
- Maple glaze. Mix powdered sugar with a couple tablespoons of real maple syrup and a splash of milk. It pairs so well with the maple already in the donut.
- Strawberry glaze. Blend a handful of freeze-dried strawberries into powder and stir it into the glaze. It turns a gorgeous pink and tastes amazing.
- Cinnamon sugar donuts. Skip the glaze entirely, brush the warm donuts with melted butter, then roll them in cinnamon sugar. Feels more like a classic donut that way.

## FAQs

### **Can I use any brand of pancake mix?**

Pretty much, yes. Bisquick, Krusteaz, store brand, whatever you have works.

**Do I need a special donut pan?** A donut pan really does make a difference for the look, but it's not 100% required. A mini muffin pan works as a substitute. You'll get round puffs instead of ring donuts, but the taste is identical.

### **Can I make the batter ahead of time?**

You can mix the batter up to 30 minutes ahead and keep it in the fridge. Beyond that, the leavening in the pancake mix starts to lose its punch and you may end up with denser donuts. For best results, bake them fresh.