

Living Local Recipe #4

“Anyone-Can-Do-It” Donuts

by Robert L. Hall, CCP



1 Can Jumbo Buttermilk Biscuits
Powdered Sugar
Cinnamon Sugar
Chocolate Ganache (see recipe below)

Open can and remove each biscuit. Poke a hole in each and gently place in pre-heated oil – heated to 350 degrees. Fry until floating and golden brown, turning constantly. Remove from hot oil and place on paper towel to drain. While still hot, coat donuts in powdered sugar, cinnamon sugar, or chocolate ganache.

Chocolate Ganache

12 oz Chocolate Chips
½ Stick Butter
½ pint Heavy Cream

Melt chocolate until smooth; add butter, stirring constantly until butter is melted and thoroughly incorporated. Add heavy cream and mix well. Remove from heat.