

## Mini-Donuts



1 package Yumree Yumree Dreamees mix  
6 tablespoons granulated sugar  
1/8 teaspoon ground nutmeg  
1/8 teaspoon ground cinnamon  
1 egg  
5 tablespoons milk  
3 tablespoons sour cream  
1/2 tablespoon canola oil  
1/2 teaspoon vanilla extract

**In a large bowl**, combine Yumree Yumree Dreamees mix, sugar, nutmeg, and cinnamon. Mix well. In a medium bowl, combine egg, milk, sour cream, oil, and vanilla. Mix well. Stir wet ingredients into dry mixture, and mix until well blended.

**Lightly** grease a 12-cavity mini-donut pan. Fill each donut shape 2/3 full. Gently smooth tops of batter with a small spatula.

**Bake** at 325 degrees for 12 minutes, or until tops spring back when lightly touched. Cool slightly. Remove donuts from pan, and continue cooling donuts on a wire rack. Lightly grease pan for remaining batter.

**Decorate** baked donuts with powdered sugar, vanilla glaze, chocolate glaze, or cinnamon and sugar. For cinnamon-sugar topping, swirl donuts in melted butter and dip twice in a cinnamon-sugar mixture. Glazed donuts may be topped with sprinkles, nuts, or coconut.

**Makes** 18 mini-donuts

**Cook's Note:** For 3 1/2 inch donuts, lightly grease a 6-cavity donut pan. Fill each donut shape 1/2 full. Bake for 16 to 18 minutes. Makes 6 regular donuts.



Gluten-free donuts for your sweetheart

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