

Doughnut Holes with Salted Caramel Glaze

1 ¼ cup flour
1/3 cup sugar
2 tsp. baking powder
¼ tsp nutmeg
½ tsp salt
1 egg
½ cup milk
Vegetable oil for frying

Salted Caramel Glaze

2 cups powdered sugar
¾ cup Sweet & saucy Caramel
3 Tbsp milk

1. While you mix the batter, start oil heating...it's fast!
2. Combine all the ingredients for the doughnut holes and blend.
3. When the oil is hot place teaspoons of batter in the hot oil.
4. Fry about 2 minutes or until golden on both sides.
5. Drain on paper towels.
6. Mix glaze ingredients and roll doughnuts in glaze - twice if you like!

Crispy bacon is also delicious mixed into the batter!

Sweetandsaucy.net