



Century
Federal Credit Union

Recipes for Success

Cherry Lemonade Baked Mini-Donuts

Jen, Marketing Director

Ingredients

- 1/2 cup butter, softened
- 1/3 cup brown sugar
- 1/3 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2/3 cup Greek yogurt (plain/vanilla)
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 2 1/2 cups of flour
- 1/3 cup of thawed lemonade concentrate
- 10 oz jar of maraschino cherries (chopped)
- 1 cup powdered sugar
- 5 tablespoons lemonade concentrate



Directions

1. Preheat oven to 375° & grease donut pans
2. In a large bowl cream butter and sugars. Add the egg, vanilla and yogurt and beat again to combine.
3. Add in powder, soda and flour alternating with lemonade concentrate until thoroughly combined and gently stir in chopped cherries.
4. Spoon in or use a piping bag to fill your donut pans about 2/3 of the way and bake for or 11-12 minutes and cool completely.
5. Whisk together powdered sugar and lemonade concentrate to form a glaze.
6. Brush each donut, top and bottom, with glaze, place on wire rack to set and sprinkle with sanding sugar.