

Starburst® Jellybean Doughnuts

Enjoy these delicious doughnuts with strawberry or assorted flavored Starburst® jellybeans. Makes 12 doughnuts.

Ingredients:

⅓ cup Milk
⅓ cup Sour Cream
1 Egg
3 Tbsp. Melted Butter
1 ½ tsp Vanilla
1 ½ cup Flour
1 ½ tsp Baking Powder
1/3 tsp Baking Soda
⅓ cup Sugar
1½ cup Starburst® Jellybean

Icing:

1 cup Powdered Sugar
¼ cup milk
½ tsp Vanilla

Instructions:

1. Preheat oven to 350*. Grease your doughnut pan and set aside.
2. In a medium sized bowl mix together the milk, sour cream, egg, butter, and vanilla.
3. Add the flour, baking powder, baking soda, and sugar and combine well.
4. Fold in the jellybeans.
5. Add the batter to a large zip top bag. Snip off the corner and pipe the batter into the doughnut pan.
6. Bake for 10 minutes. Let cool for 5 minutes then place them on a wire rack.
7. Combine the icing ingredients and drizzle it over the doughnuts.

