TWIX Easter Egg Donuts
RECIPE

TWIX Easter Egg Donuts



Time	20 mins
Ingredients	14 items
Makes	12 servings

Baked instead of fried, these chocolate glazed TWIX donuts are decorated with pastel colors for a tasty Easter treat.

Ingredients

Donuts:

- 1/2 cup low-fat milk, warmed
- 1 tbsp granulated sugar
- 2 tsp active dry yeast
- 2 cups all-purpose flour

- 1 tsp baking powder
- 1/4 tsp salt
- 1 egg, at room temperature, beaten
- 3 tbsp unsalted butter, melted and divided
- 1 tsp vanilla extract
- 6 TWIX Easter Minis, finely chopped

Chocolate Glaze:

- 1/2 cup confectioners’ (icing) sugar
- 2 tbsp unsweetened cocoa powder
- 4 tsp milk
- Tubes of pastel-colored icing, for decorating

Instructions for the Donuts

1. In large bowl, whisk together milk, sugar and yeast. Let sit for 5 to 10 minutes or until frothy.
2. Meanwhile, in small bowl, whisk together flour, baking powder and salt.
3. Once yeast is frothy, stir mixture into flour mixture. Stir in egg, 2 tbsp melted butter and vanilla and mix until dough starts to form.
4. Turn out onto lightly floured work surface. Knead for 3 to 5 minutes, until smooth and elastic. Knead in finely chopped TWIX Easter Minis. Transfer to lightly oiled bowl. Cover and let stand in warm place for 45 to 60 minutes or until doubled in volume.
5. Preheat oven to 375°F.
6. Turn out dough onto lightly floured work surface. Roll into ½-inch-thick rectangle.
7. Using 2 ½-inch egg-shaped cookie cutter, cut out 12 egg shapes, rerolling scraps as needed. Transfer to parchment paper–lined baking sheet, spacing about 2 inches apart. Let stand for 25 to 30 minutes or until puffy and doubled in size. Lightly brush tops with remaining 1 tbsp melted butter.
8. Bake donuts for 15 to 18 minutes or until golden brown. Let cool to room temperature.

Instructions for the Chocolate Glaze

1. In small bowl, whisk together confectioners’ sugar and cocoa powder. Whisk in milk until blended and smooth. Dip tops of donuts in glaze, letting excess drip back into bowl. Decorate with icing. Let stand until glaze and icing are set.
2. Alternatively, use pastel-colored candy melts for decorating.

More Recipes Like This



TWIX Touchdown Trifle Cups

Cooking time

40 min

Ingredients

7 items

TWIX Ice Cream Waffles

Cooking time

15 mins

Ingredients

4 items

TWIX Cookie Dough Brownie Bars

Cooking time

40 min

Ingredients

12 items

TWIX Dulce de Leche Brownies

Cooking time

1 hour

Ingredients

10 items

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