

Kodiak Baked Vanilla Doughnuts

Makes 24 servings

Doughnut Ingredients:

3 cups Kodiak Flapjack & Waffle Mix

4 eggs

1 cup sugar

1½ cups milk

1 cup butter, melted

2 tsp vanilla

Glaze, see recipe below

Instructions:

Preheat oven to 350 F. In a large bowl, combine Kodiak mix, eggs, sugar, milk, butter and vanilla until smooth. Fill a greased doughnut pan halfway with batter. Bake for 9 to 11 minutes, or until a toothpick comes out clean. Let cool completely. While the doughnuts are cooling, prepare the glaze. Once cool, drizzle with glaze.

Glaze Ingredients:

1½ cups powdered sugar3 to 4 Tbsp milk½ tsp vanilla extract

Instructions:

In a small bowl, combine powdered sugar, 1 Tbsp milk and vanilla. Continue to add 1 Tbsp of milk at a time until desired consistency for drizzling.

Tip: If you don't have a doughnut pan, use a cupcake pan and bake for 15 to 20 minutes.

For more recipe ideas, go to Costco.com and search: Quick & Easy

