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## Cinnamon Sugared Donut Holes ✦

Cinnamon Sugared Donut Holes are a delicious and sweet treat that can be enjoyed any time of the day. These bite-sized donuts are coated in a cinnamon sugar mixture, giving them a warm and comforting flavor. They are perfect for breakfast, brunch, or as a snack with a cup of coffee or tea. The recipe is easy to make and requires simple ingredients that you probably already have in your pantry. Give these Cinnamon Sugared Donut Holes a try and indulge in their irresistible taste!

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 10 mins

**Total Time:** 25 mins

**Recipe Yield:** 200 grams

**Number of Servings:** 10

**Serving Size:** 20 g

### Ingredients

250 g	All-Purpose Flour
50 g	Granulated Sugar
2 tsp	Baking Powder

<b>1 tsp</b>	Salt
<b>2 tsp</b>	Ground Cinnamon
<b>240 ml</b>	Milk
<b>1 units</b>	Egg
<b>60 ml</b>	Vegetable Oil
<b>1 tsp</b>	Vanilla Extract
<b>100 g</b>	Powdered Sugar

## Directions

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### Step 1

In a large bowl, whisk together the flour, sugar, baking powder, salt, and ground cinnamon.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

In a separate bowl, whisk together the milk, egg, vegetable oil, and vanilla extract.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

Pour the wet ingredients into the dry ingredients and stir until just combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

Frying

Heat vegetable oil in a deep pot or fryer to 350°F (175°C).

**Prep Time:** 0 mins

**Cook Time:** 5 mins

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## Step 5

Frying

Using a small cookie scoop or tablespoon, drop rounded balls of dough into the hot oil and fry until golden brown, about 2-3 minutes.

**Prep Time:** 0 mins

**Cook Time:** 5 mins

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## Step 6

Remove the donut holes from the oil using a slotted spoon and place them on a paper towel-lined plate to drain excess oil.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 7

In a shallow bowl, combine the granulated sugar and ground cinnamon for the coating.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 8

While the donut holes are still warm, roll them in the cinnamon sugar mixture until coated.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 9

Dust the coated donut holes with powdered sugar before serving.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 250 kcal

**Fat:** 5 g

**Protein:** 5 g

**Carbohydrates:** 45 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	45 g	81.82%	90%
Fibers	1 g	2.63%	4%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	2 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	1 g	4.55%	5.88%
Fat	5 g	17.86%	20%
Cholesterol	20 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	10 mg	1%	1%
Iron	15 mg	187.5%	83.33%
Potassium	100 mg	2.94%	3.85%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

## Recipe Attributes

### Events

Christmas Thanksgiving Anniversary Graduation Picnic

### Course

Salads Soups Snacks Sauces & Dressings

### Cultural

Chinese New Year Easter Halloween

### Cost

\$10 to \$20 \$20 to \$30

### Demographics

Kids Friendly Teen Friendly Allergy Friendly Heart Healthy

### Diet

Volumetrics Diet The Whole30 Diet

### Meal Type

Breakfast Brunch Snack

### Difficulty Level

Easy

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