



Nutella and Raspberry Mini Donuts

Serves 2 (3 donuts per serving) / 10m

Ingredients

- 6 slices Wonder® 100% Whole Wheat Bread
- 2 eggs
- ½ cup milk
- ½ tsp. vanilla
- ¼ cup sugar
- Oil for deep frying
- 6 tsp raspberry jam
- Powdered sugar (1/2 cup)
- ¼ cup Nutella per serving
- Also need small circular cookie cutters



Directions

 Prep Time: **10 minutes** | Cook Time: **5 minutes** | Total Time: **15 minutes**

1. Heat vegetable oil in a pan, deep enough to cover half the bread donuts.
2. Beat eggs, milk, vanilla, and sugar in a bowl. Set aside.
3. Use a cookie cutter to cut two circles out of each of the 6 slices of Wonder® bread.
4. Spread a small amount of jam on one half of the bread and top it with another slice careful not to seep to the edges.
5. Soak the bread circles covering both sides and edges well.
6. Fry the egg-soaked bread until golden on both sides-careful not to burn.
7. Remove bread to a cooling rack and let cool for a little bit. Dust lightly with icing sugar on one side, then flip over and dust the second side.
8. Put Nutella in a small plastic bowl or ramekin for dipping.
9. Serve with warm milk for the perfect Saturday night dessert!