



### **Sweet Cherry Mini Tea Doughnuts with Coconut Cream Sauce**

2 cups all purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
3/4 cup unsalted butter, softened  
1 cup granulated sugar  
2 eggs  
2 Tablespoons cherry juice  
1 teaspoon vanilla  
1 teaspoon almond extract  
1/4 cup buttermilk or sour milk  
1/2 cup confectioners' sugar  
2 teaspoons Matcha green tea powder, divided  
1 teaspoon cinnamon, divided  
1/2 cup granulated sugar  
1/4 cup melted butter

#### **Coconut Cream Sauce**

14 ounce light coconut milk  
1/2 cup granulated sugar  
1/8 teaspoon salt  
1 vanilla bean, split

Garnish: Sweet pitted dark cherries, well drained, as desired  
Mint leaves, as desired

Preheat oven to 350 degree F and grease 2 (miniature) round donut pans or 2-1/2 inch wide mini cake pans.

In a large bowl, stir the flour, baking powder, and salt. Set aside.

In a mixing bowl, cream 3/4 cup butter and 1 cup sugar until light and fluffy, about 2 minutes. Beat in eggs, one at a time. Add cherry juice, vanilla, and almond extract.

Alternately slowly mix the flour mixture and buttermilk, forming a smooth batter.

Using about 1/2 to 1 Tablespoon batter, spoon into each greased mini donut cups, about two-thirds full. Place pans in oven; bake for 12 to 14 minutes or inserted toothpick is clean. The tops remain very light, making it easy to remove the centers after they are cooled. Remove the muffin donuts; cool in pan about 4 minutes. Turn out onto cooling racks. Cool completely. If you used round mini cups, use the bottom of a wooden spoon to make a hole in the center like a donut.

In a small bowl or large plastic bag, combine 1/2 cup confectioners' sugar with 1 teaspoon sifted Matcha, and 1/2 teaspoon cinnamon. In another small bowl or bag, combine 1 /2 cup granulated sugar, 1 teaspoon Matcha powder, and 1/2 teaspoon cinnamon. Shake half of the donuts a few at a time in the confectioners' sugar mixture to coat. For the remaining donuts, brush each one lightly with melted butter; roll or toss in the granulated sugar mixture to coat. Yield: about 3 to 4 dozen mini donuts

Serve as tea donuts or as a dessert with Coconut Cream Sauce

### **Coconut Cream Sauce**

Heat the coconut milk, sugar, salt, and split vanilla bean in a saucepan, whisking to dissolve the sugar and salt. Bring to a boil; reduce the heat; simmer until sauce is smooth and lightly thickened about 10 to 15 minutes' stir occasionally. Remove from heat; keep warm.

To serve: Place about 2 Tablespoons custard in bottom of dessert dish; place two to four mini donuts on top. Garnish with sweet black cherries and mint leaves.

**About the Recipe:** Tiny tea donuts are a sweet way to welcome spring. They are lightly flavored with cherry juice and tossed with confectioners' or granulated sugar, cinnamon, and Matcha tea powder. Serve on your favorite sweet plate or use as a dessert with coconut cream sauce and dark cherries.