



Krispy Sugar Baked Doughnut Puffs

The best part is a hidden surprise in each little puff

1 cup Rice Krispies Cereal, coarsely crushed
1-1/2 cups all-purpose flour
1 Tablespoon granulated sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon grated orange zest
1/4 cup unsalted cold butter
1/3 cup plant based milk
16 fresh blueberries (see notes)
2/3 cup granulated sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 Tablespoons avocado oil
2 Tablespoons unsalted butter, melted

- Preheat oven to 425 degrees F. Line a greased 8x8 inch square baking pan with parchment paper or foil for easier removal.

- In a mixing bowl, combine crushed cereal, flour, sugar, baking powder, salt, and orange zest.
- Mix in the cold butter until mixture resembles coarse crumbs.
- Stir in milk, just until moistened and able to form balls. (If needed, add a little more milk)
- Shape into 16 balls.
- Insert a blueberry into each ball, covering it completely with dough.
- Combine sugar, cinnamon, and nutmeg in a shallow dish.
- Combine oil and butter into a shallow bowl.
- Dip each ball into the butter mixture, then roll into sugar mixture to coat.
- Arrange in a single layer in a lined greased 8x8 inch baking pan.
- Bake in 425-degree F. oven for about 17 minutes.
- Cool about 5 minutes; remove puffs from pan. Serve warm. Yield: 16 puffs

Note: If you prefer, insert 1 to 2 chocolate chips into puffs in place of blueberries.

GG recipe Inspired by: Six Sisters Stuff, *Cinnamon Breakfast Bites*
<https://www.sixsistersstuff.com/category/recipes/>

About the Recipe: Baked doughnut holes add a little sweetness with a healthy twist as a breakfast or snack. These small, bite-size puffs are a modern take on the traditional fried doughnut holes. The light orange flavor, cake-like texture, and easy-to-make style make them an appealing sweet treat. Of course, the hidden little blueberry is a surprise bonus.