

Donut Sticks with Strawberry Balsamic Frosting

WITH SOLA STELLA EVOO & STRAWBERRY BALSAMIC



Ingredients

Donut Sticks:

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 2 tablespoons Sola Stella EVOO
- 3/4 cup milk
- 1 large egg
- 1 teaspoon vanilla extract

Strawberry Frosting:

- 1 cup powdered sugar
- 1/2 cup strawberries, hulled and pureed
- 1 tablespoon Strawberry Balsamic



Notes

Directions

1. Preheat your oven to 375°F. Line a baking sheet with parchment paper & set aside.
2. In a large bowl whisk flour, granulated sugar, baking powder, salt, & nutmeg.
3. Separate bowl, combine the olive oil, milk, egg, & vanilla extract. Whisk well.
4. Gradually pour the wet ingredients into the dry ingredients, stirring until the dough comes together. Do not overmix; a few lumps are fine.
5. Transfer the dough to a floured surface and knead it gently a few times until smooth. Divide the dough into two equal portions.
6. Take one portion of dough and roll it out into a rectangle about 1/2 inch thick. Cut the rectangle into strips, 1 inch wide and 6 inches long.
7. Hold both ends of a strip and twist it a few times in opposite directions to create a twist shape. Place the twisted dough strip on the prepared baking sheet. Repeat this step with the remaining strips.
8. Bake the donuts in the preheated oven for 12-15 minutes or until golden.
9. While the donut sticks are baking, prepare the strawberry balsamic frosting. In a small bowl, combine the powdered sugar, strawberry puree, and balsamic vinegar. Whisk until smooth and well combined.
10. Once the donuts are done, remove from the oven & place on cooling rack.
11. Top each donut with strawberry balsamic frosting & garnish as desired.