



Mocha Donuts

While I myself am the queen of kitchen gadgets, I'm not one to send anyone else to run out and buy the latest knick-knack. BUT if you're going to splurge on something to make this Chanukah a little more special, I highly recommend picking up a donut maker (akin to the sandwich maker – only it makes donuts).

The one I have makes 7 mini donuts at a time – and they are baked, not fried.

From start to end (including clean up time) it took me about 12 minutes to turn out 21 mini donuts. Don't ask how long it took for these delightful minis to get eaten!

Donuts

Ingredients:

- 1 egg
- ¼ c cold water
- ¼ c vegetable oil
- 1 Tbsp honey
- 2 tsp coffee
- 3 Tbsp hot cocoa mix
- 1 tsp baking soda
- ½ teaspoon salt

Directions:

Combine ingredients. Do not over mix. Spray donut maker and plug in to heat for about 2 minutes. Fill each donut cavity approximate 1 Tbsp donut mix. "Cook" for 1 min 50 seconds. Remove donuts and repeat.

Icing

Ingredients:

- 1 c icing sugar
- 3 Tbsp water

Directions:

Mix until smooth and drizzle over donuts.

Yield: 21 mini donuts