

Fancy Dessert Donuts

Serves: 12 Print

Ingredients:

12 assorted donuts (cake, glazed, sour cream, chocolate frosted, or chocolate glazed)
4 oz cream cheese, softened
¼ cup powdered sugar
¼ cup heavy cream
½ tsp vanilla
about 3 cups assorted fruit (mixed berries, thinly sliced peaches, grapes, etc)
mint, for garnish

Directions:

1. In a mixing bowl, add cream cheese, powdered sugar, heavy cream, and vanilla. Beat with a hand mixer until fully combined and smooth. Transfer cream cheese frosting to a piping bag.
2. Pipe dollops of frosting around the donuts. Arrange assorted fruit as desired on top of the donuts. Garnish with mint. Serve immediately.

Recipe notes:

*If you or your loved ones that aren't a fan of cream cheese frosting, you could also make a quick whipped cream to pipe on the donuts. Using the whisk attachment in the stand mixer, beat ½ cup heavy cream on medium high speed until soft peaks form. Add ½ cup powdered sugar, and continue beating on medium high speed until stiff peaks form. Transfer the whipped cream to a piping bag, and decorate from there!

*I would recommend sticking with softer fruits for these. I would avoid hard fruits like apples or fibrous fruits like pineapple.

*I used Wilton tip 32 to pipe the small textured dollops on my donuts. You could also snip the end off of a piping bag with no tip to make a rounder, dollop.

*You can make the cream cheese frosting and prep the fruit in advance the day before. Then, assemble when you're ready to serve.

*As you're decorating the donuts with fruit, think about what colors and shapes pop when put together. This is your work of art, so there are no right or wrong combos!

