

Glazed Donut Bites

2 cans refrigerated jumbo buttermilk biscuits
canola oil, for frying

Glaze

1/3 cup butter
1/4 cup milk
1 tsp vanilla
2 cups confectioners sugar, sifted
dash of salt

Directions

In a large pot heat approx 2 inches of oil to 350°F
With a pizza cutter, cut each biscuit into fourths
Set paper towels on a cookie sheet and place a cooling rack on top
Drop biscuit pieces into heated oil about 8 at a time
Cook for about five minutes flipping them half way to brown on both sides
Remove from oil and place on cooling rack to drain
Repeat for the rest of the dough
In a small bowl add milk and butter
Microwave about 1 minute until butter is melted
Whisk in vanilla, sugar and salt
Dip donuts in glaze and replace on the cooling rack to dry

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