

Good Housekeeping's Cinnamon Sugar Wonuts (Waffle Donuts)

Prep Time: 15 minutes

Total Time: 35 to 50 minutes

- 1½ c. all-purpose flour
- 1½ tsp. baking powder
- ½ tsp. ground cinnamon
- ½ tsp. salt
- 1 c. whole milk
- 1/3 c. sugar
- 2 lg. eggs, beaten
- 4 Tbsp. butter, melted
- 1 tsp. vanilla extract



1. Preheat waffle maker.
2. In lg. bowl, whisk flour, baking powder, cinnamon and salt. In med. bowl, whisk milk, sugar, eggs, butter and vanilla. Add milk mixture to flour mixture. Stir until just combined (small lumps are OK).
3. Spray waffle maker with nonstick cooking spray and add scant 1/3 c. batter to center. Close waffle maker; cook 2 to 3 min. or until deep golden brown. Toss with Cinnamon Sugar (below).

SERVES 12 With Cinnamon Sugar, about 170 cal, 3 g protein, 25 g carbs, 7 g fat (3 g sat), 1 g fiber, 215 mg sodium

Cinnamon Sugar: In brown paper bag, shake together 1/3 c. sugar and 1 tsp. ground cinnamon.

The Good Housekeeping Test Kitchen. "Best Wonuts Recipe." *Good Housekeeping* May 2015. Print.



Notes (14-Feb-2022)

- I used a DASH® Heart-Shaped Mini Waffle Maker, and with one recipe of the above, ended up with 17 heart-shaped mini waffles.
- I followed the above instructions exactly as printed except for step #3 in which I added about 1/8 cup batter to the center of the mini waffle maker. I cooked the waffle for 3 to 4 minutes to get a crispy edge (it still turned out moist on the inside).
- I recommend tossing the wonut into the brown paper bag with the cinnamon/sugar mixture immediately after it's done cooking while the wonut is hot. If you toss the wonut when it has cooled, the cinnamon/sugar doesn't "stick" to the wonut.
- If not eating the wonut right away when hot, I recommend placing the sugared wonuts on a wire rack to cool. This will keep the edges crispy.

