

# Sweet Potato & Cranberry Donuts

**Source:** Shade Montague ([www.madebyshade.com](http://www.madebyshade.com))

**Servings:** 12 **Prep Time:** 1 hour 10 minutes **Proof Time:** 1 hour 30 minutes

## EQUIPMENT:

- Round cutters (1" and 3" diameter)
- Large pot for deep frying
- Metal tongs / Metal slotted spoon
- Food processor / Blender

## INGREDIENTS:

### Sweet Potato Donuts:

- 1/3 cup milk
- 1/4 cup brown sugar
- 1 3/4 tsp yeast
- 2 cups flour, sifted
- 1/2 cup sweet potato casserole (toppings scraped off) or mashed sweet potatoes
- 1 egg
- 1/2 tsp vanilla
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp salt
- Vegetable oil, for frying

### Marshmallow & Pecan Topping:

- 1 cup pecans or crumb topping (from casserole)
- 1 cup marshmallows (from casserole)
- 1 to 2 tbsp milk

### Cranberry Sauce Drizzle:

- 1/4 cup cranberry sauce
- 1 1/2 cups powdered sugar, sifted
- 1 tsp milk

## INSTRUCTIONS:

### Sweet Potato Donuts (45 minutes + 1 hour 30 minutes proofing)

In a glass measuring cup, microwave the milk about 30 seconds to 1 minute, or until 105 to 115° F.

Whisk in 1 tsp of the brown sugar and yeast and set aside for 5 minutes or until foamy.

In a large bowl, mix the remaining brown sugar, flour, leftover sweet potatoes, egg, vanilla, cinnamon, nutmeg, salt, and milk mixture, until a shaggy dough forms.

Knead gently for a few minutes until a smooth, soft dough forms.

Transfer to an oiled bowl, cover with plastic wrap, and let rest in a warm place for 1 hour, or until doubled in size.

On a lightly floured work surface, roll out the dough with a rolling pin to about 1/3" thick.

With a floured 3" round cutter, cut out the donuts, handling the dough as little as possible.

With a 1" round cutter, cut out the centers, saving the donut holes to fry if you wish.

Spray the donuts lightly with oil and cover with parchment paper. Let them rest in a warm place for 30 minutes to rise again.

Heat a 1” thick layer of vegetable oil in a large pot to 365° F. Line a baking sheet with paper towels and set aside.

Fry the donuts in small batches for about 1 minute per side, then transfer with metal tongs, or a slotted metal spoon, to the paper towels to cool.

### **Marshmallow & Pecan Topping (20 minutes)**

Separate the pecan or crumb topping from the marshmallows as best you can.

Transfer the pecan or crumb topping to a food processor and process into fine pieces. Set aside.

Place a wire rack onto a baking sheet and set aside.

In a small nonstick saucepan, combine the marshmallows and milk over medium heat until fully combined.

Remove from heat, dip the cooled donuts in the frosting, and set on the wire rack.

Immediately sprinkle the chopped pecan topping onto the frosting.

### **Cranberry Sauce Drizzle (5 minutes)**

In a food processor, puree the cranberry sauce until smooth.

Add the powdered sugar and milk and blend until fully combined.

Transfer the glaze to a squeeze bottle and drizzle zigzags of glaze onto the donuts.

Serve immediately. Donuts are best eaten same day, but leftovers may be stored in

an airtight container for up to a couple days.

Enjoy!