



Baked Confetti Doughnuts

READY IN



60 min.

SERVINGS



12

CALORIES



253 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- 0.8 cup duncan hines classic decadent cake mix yellow (from 15.25-oz box)
- 0.3 cup sugar
- 0.5 teaspoon salt
- 0.8 cup milk
- 2 eggs beaten
- 3 tablespoons sprinkles
- 16 oz vanilla frosting (from 16-oz container)
- 1 tablespoon water
- 0.3 cup sprinkles

1 cup frangelico

Equipment

bowl

oven

wire rack

Directions

Heat oven to 325°F. Lightly spray 2 doughnut pans with cooking spray.

In large bowl, mix cake mix, Bisquick mix, sugar and salt. Stir in milk and eggs.

Mix until well combined. Stir in 3 tablespoons nonpareils. Fill each doughnut cup three-fourths full.

Bake 8 to 10 minutes or until doughnuts spring back when touched. Cool in pans 10 minutes; remove to cooling rack. Cool completely.

Meanwhile, in small bowl, stir frosting and warm water with spoon until smooth. Dip one side of each doughnut into glaze; top with 1/4 cup nonpareils.

Nutrition Facts



PROTEIN 2.85% **FAT 28.33%** **CARBS 68.82%**

Properties

Glycemic Index:12.59, Glycemic Load:14.22, Inflammation Score:-1, Nutrition Score:2.6873912953812%

Nutrients (% of daily need)

Calories: 252.53kcal (12.63%), Fat: 7.96g (12.25%), Saturated Fat: 2.1g (13.09%), Carbohydrates: 43.54g (14.51%), Net Carbohydrates: 43.44g (15.79%), Sugar: 37.94g (42.16%), Cholesterol: 29.11mg (9.7%), Sodium: 246.43mg (10.71%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.8g (3.61%), Vitamin B2: 0.19mg (11.14%), Phosphorus: 67.69mg (6.77%), Vitamin K: 5.23µg (4.98%), Vitamin E: 0.74mg (4.95%), Selenium: 3.39µg (4.85%), Calcium: 44.26mg (4.43%), Folate: 12.9µg (3.23%), Vitamin B12: 0.15µg (2.46%), Vitamin B1: 0.04mg (2.35%), Vitamin B5: 0.22mg (2.17%), Vitamin D: 0.31µg (2.1%), Iron: 0.37mg (2.06%), Vitamin B3: 0.32mg (1.62%), Zinc: 0.23mg (1.51%), Potassium: 51.65mg (1.48%), Vitamin A: 64.31IU (1.29%), Vitamin B6: 0.02mg (1.22%), Manganese: 0.02mg (1.1%), Magnesium: 4.11mg (1.03%)