



Salted Caramel Crescent Doughnuts

READY IN



20 min.

SERVINGS



3

CALORIES



775 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- 2 tablespoons mrs richardson's butterscotch caramel sauce
- 0.3 teaspoon kosher salt (coarse)
- 3 servings milk
- 0.5 cup powdered sugar
- 8 ounce crescent dinner rolls refrigerated pillsbury® canned
- 2 cups vegetable oil

Equipment

- bowl

- paper towels
- sauce pan
- deep fryer

Directions

- In deep fryer or 2-quart heavy saucepan, heat oil over medium heat to 350 degrees F.
- Separate crescent dough into 4 rectangles. Firmly press perforations to seal. Stack 2 rectangles on top of one another. Fold in half widthwise to make tall stack. Repeat with remaining 2 rectangles.
- To make 2 doughnuts, use 3-inch biscuit cutter to cut 1 round from each stack; use 1/2-inch biscuit cutter to cut small hole in center of each round. Reroll remaining dough to cut third doughnut.
- Fry doughnuts in hot oil 1 1/2 minutes on each side or until deep golden brown and cooked through.
- Drain on paper towels. Cool 5 minutes.
- Carefully split doughnuts in half.
- Place pudding in decorating bag fitted with tip, and pipe some of the pudding onto bottom half of each doughnut. Top each with some of the caramel sauce; sprinkle with salt. Cover each with top of doughnut.
- In small bowl, mix powdered sugar and enough milk for spreading consistency.
- Spread on tops of doughnuts.
- Drizzle with additional caramel sauce.

Nutrition Facts

 PROTEIN 5.42%  FAT 59.91%  CARBS 34.67%

Properties

Glycemic Index:12.67, Glycemic Load:4.33, Inflammation Score:-5, Nutrition Score:11.23173916761%

Nutrients (% of daily need)

Calories: 774.54kcal (38.73%), Fat: 53.13g (81.74%), Saturated Fat: 15.78g (98.6%), Carbohydrates: 69.19g (23.06%), Net Carbohydrates: 69.19g (25.16%), Sugar: 46.46g (51.62%), Cholesterol: 29.28mg (9.76%), Sodium: 925.83mg

(40.25%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 10.81g (21.62%), Vitamin K: 54.19µg (51.61%), Calcium: 306.97mg (30.7%), Phosphorus: 251.64mg (25.16%), Vitamin B12: 1.34µg (22.36%), Vitamin B2: 0.34mg (20.03%), Vitamin D: 2.68µg (17.89%), Vitamin E: 2.51mg (16.71%), Potassium: 375.24mg (10.72%), Vitamin B5: 0.93mg (9.31%), Vitamin B1: 0.14mg (9.11%), Vitamin A: 407.28IU (8.15%), Magnesium: 29.95mg (7.49%), Vitamin B6: 0.15mg (7.44%), Selenium: 4.93µg (7.04%), Zinc: 1mg (6.69%), Iron: 0.97mg (5.4%), Vitamin B3: 0.26mg (1.28%)