



PREP
TIME
20min



COOK
TIME
10min



SERVES
12

DORITOS® FLAMIN' HOT® Limón Donuts

INGREDIENTS

4 **tb**sp butter

1/2 **cup** + 2 **tb**sp granulated sugar, divided

1/3 **cup** light brown sugar

1/4 **cup** vegetable oil

2 large eggs

1 1/2 **tsp** baking powder

1/4 **tsp** baking soda

3/4 **tsp** salt

8 DORITOS® FLAMIN' HOT® Limón Flavored Tortilla
Chips blitzed into crumbs, divided

1/2 **cup** + 2 **tb**sp mango juice, divided

1/4 **cup** heavy cream

1/4 **cup** milk

2 **cup** powdered sugar

2 **tb**sp lime juice

HOW TO MAKE

DIRECTIONS

Preheat the oven to 425°F.

Generously grease a donut pan.

In the bowl of a stand mixer, cream the butter and sugars until fluffy. Add the oil, and then add the eggs one at a time, blending until fully incorporated.

In a separate bowl, whisk together the baking powder, baking soda, salt, flour, and half of the chip crumbs.

In a liquid measuring cup with a spout, combine the mango juice, heavy cream and milk.

Alternate adding the flour mixture and liquid mixtures into the stand mixer until everything is combined.

Divide the batter among the six donut tins, and bake for 10 minutes. Rest for 5 minutes before releasing the donuts.

While the donuts are in the oven, make the glaze and chip sugar for topping.

For the sugar: In a small mixing bowl combine the second half of the chip crumbs with 2 tablespoons granulated sugar, set aside to sprinkle on top.

For the glaze: In a medium mixing bowl make a glaze by whisking together the powdered sugar, with 2 tablespoons of lime and mango juice.

After donuts are rested, dip each donut into the glaze and top with the chip sugar.

PRODUCT

