



recipe of the month

Pale Ale Mini Donuts

- 1/2 cup white sugar
- 1 teaspoon baking powder
- 1/4 teaspoon ground nutmeg
(fresh ground is best)
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 3 tablespoons dried buttermilk powder
- 2 large eggs
- 3 oz. YellowBelly Pale Ale
- 4 tablespoons melted butter,
cooled

Preheat oven to 375 °F. Melt butter and let cool. Sift all dry ingredients together into a large mixing bowl. In a separate bowl, whisk together eggs, melted butter and beer until well-blended. Grease the donut pan with a generous amount of butter or shortening (can also use mini bundt pan). Pour the liquid blend into the dry ingredients all at once, and mix just until blended (do not overmix, or the donuts will be tough). Fill each donut form half full. Bake in the preheated oven in the middle rack for 8-9 minutes for mini donuts, 9-12 minutes for regular size donuts. The donuts should not be browned on top. Remove pan from oven, let cool for a minute, remove from pan and roll in powdered sugar.

Chefs note: this recipe will work with any of our beers, with each coming out a bit different.

*Yields 6 regular donuts,
or 24 mini donuts.*



We've Got Good Times **Cornered!**