



COOKIE BUTTER SPICED DONUT HOLES

These donut holes may be small, but they deliver big fall flavor in every bite. Start by filling each one with cookie butter. Next, roll them in a delicious blend of cinnamon and sugar for that classic spiced crunch. Finish with a generous sprinkle of crumbled Biscoff cookies. Warm, gooey and perfectly spiced, these are the ultimate bite-sized indulgences.

Yield: 24 donut holes

INGREDIENTS

RICH'S Ready To Finish Donut Hole, 384 Count, 0.35 oz (#52040)

Cookie Butter

Biscoff Cookies, crumbled

Cinnamon

Sugar

DIRECTIONS

- 1 Using a piping bag fitted with a small tip, fill each donut hole with a small amount of cookie butter
- 2 In a bowl, mix the cinnamon and sugar. Roll each donut hole in the mixture, coating evenly
- 3 Top with crumbled Biscoff cookie pieces. Serve

