

Cap'n Crunch OOPS! All Berries® Doughnut Holes

Ingredients

For the cereal sugar

- 3/4 cup Cap'n Crunch's OOPS! All Berries®
- 2 tablespoons white granulated sugar

For the doughnuts

- 2 cups all purpose flour
- 2 tablespoon white granulated sugar
- 4 teaspoons baking powder
- pinch of fine sea salt
- 1 cup buttermilk
- 2 eggs
- 3 tablespoons butter

For frying

- 6-8 cups neutral oil

For Dipping

- Your favorite frosting or maple syrup

How to make it

1. Fry at 360 for 1-2 minutes per side until golden brown
2. Start by making the cereal sugar and heating up the oil. In a blender or food processor, combine the cereal and sugar and pulse until the two become one and the cereal is the same granular size as the sugar. Set aside in a large bowl.
3. In a large dutch oven or stockpot, add at least 2" of a neutral oil and heat to 360°F. While the oil heats up, make the batter for the doughnuts.
4. In a large bowl, combine the flour, sugar, baking powder and salt. In a large measuring



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

30

Made with



Cap'n Crunch's OOPS! All Berries®

cup, measure out the buttermilk then whisk in the eggs until completely combined. Stir in the butter. Add the wet mixture to the dry and stir just until combined. Line a baking sheet with a couple layers of paper towels and set aside.

5. Once the oil is hot enough, carefully scoop out tablespoon size scoops of the batter and place in the hot oil, making sure not to crowd the pan too much, a large stockpot should hold about 8. I like to use a cookie scoop to measure out the batter so the doughnuts are all the same size and the longer handle makes it safer to lower the doughnuts into the oil. If you're having problems with the dough sticking to the scoop, dip the scooper in the hot oil every couple of doughnuts to help.
6. After you carefully lower the dough into the oil, cook just until the whole doughnut is golden brown. The doughnuts should float and flip over on their own, but they might need some help. The whole process of turning golden brown all over shouldn't take more than 1-2 minutes.
7. Once the doughnuts have cooked, carefully scoop them out of the oil with a spider or a long handled slotted spoon right onto the paper towel lined baking sheet. Let them cool for about a minute or so to place them into the cereal sugar and carefully roll them around to coat. While you wait for them to cool you can get the next batch started frying. If you need help with all of the steps ask a friend to help roll the doughnuts in the cereal sugar while you take care of the frying portion.
8. Once all the doughnuts have been fried and rolled in the sugar, serve them warm with your favorite vanilla frosting for dessert or warm maple syrup for breakfast.