

## BACON JALAPEÑO BISCUIT DONUTS

### Dough

- 1 5 lb box Gold Medal™ Buttermilk Biscuit Mix
- 6 1/4 cups Buttermilk
- 1/2 tsp Salt
- 2 1/2 cups Bacon, cooked, chopped
- 2 1/2 cups Cheddar cheese, shredded
- 1/2 cup Jalapeños, small diced, sautéed
- 1/2 cup Scallions, sliced

### Cream Cheese Icing

- 5 cups Cream cheese, softened
- 1/2 cup Buttermilk
- 1/3 cup Lime juice
- 1/3 cup Lime zest

### Finishing

- 1 1/4 cups Bacon, cooked crispy, chopped
- 1/3 cup Lime zest

### Dough

1. Mix biscuit mix, buttermilk, salt, cooked bacon, cheddar cheese, jalapeños, and scallions in a large mixing bowl according to box directions, until a soft dough forms. Do not overmix.
2. Place dough on a heavily floured work surface and dust flour over top; roll to a 3/4-inch thick rectangle.
3. Cut out donuts using a 3-inch cutter (reworking dough up to 2 times); place on a parchment-lined sheet pan to transfer to the fryer.
4. Drop dough in fryer oil preheated to 350°F; cook approx. 2 minutes per side.
5. Place on a parchment-lined sheet pan and set aside until needed.

### Cream Cheese Icing

1. Combine softened cream cheese, buttermilk, and lime juice in a mixing bowl fitted with a paddle attachment on medium speed until smooth.
2. Fold in lime zest, then place in a piping bag with a star tip.

## Finishing

1. Pipe 0.33 oz Cream Cheese Icing on each donut.
2. Garnish with 1/2 tsp crispy bacon and 1 pinch of lime zest; serve immediately.

## ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Brunch, Starters</a>
<b>Category</b>	<a href="#">Now Trending</a>
<b>Serving Size</b>	95 Donuts