

## GRILLED PEACH BISCUIT DONUTS

### Dough

- 1 5 lb box Gold Medal™ Buttermilk Biscuit Mix
- 5 cups Buttermilk
- 3 tbsp Ginger, freshly ground
- 1/3 cup Honey
- 2 1/2 tsp Cinnamon, ground
- 5 cups Peaches, grilled, small diced

### Coating

- 1 1/4 cups Powdered sugar

### Finishing

- 7 1/2 cups Whipped topping
- 1 lb Peaches, grilled, small diced

### Dough

1. Mix biscuit mix, buttermilk, ginger, honey, and cinnamon in a large mixing bowl according to box directions, until a soft dough forms.
2. Fold in diced peaches; do not overmix.
3. Place dough on the heavily floured work surface and dust flour over top; roll to a 3/4-inch thick rectangle.
4. 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.

### Coating

1. Drop dough in fryer oil preheated to 350°F; cook approx. 2 minutes per side.
2. Place on a parchment-lined sheet pan and allow to cool for 1-2 minutes.
3. Dust with powdered sugar and set aside until needed.

### Finishing

1. Pipe 0.25 oz (1 tbsp) whipped topping on each donut.
2. Garnish with 1 grilled peach slice and serve immediately.

## ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Breakfast</a> , <a href="#">Brunch</a> , <a href="#">Desserts</a>
<b>Category</b>	<a href="#">Now Trending</a>
<b>Serving Size</b>	115 Donuts