



Soda Donuts

INGREDIENTS

Hy-Vee vegetable oil, for frying

1 (16-oz.) can Hy-Vee flaky jumbos buttermilk biscuits, (8-ct.)

1 ½ cups Soda Jelly

1 recipe desired Glaze

Strawberry popping candy, for garnish

Hy-Vee maraschino cherries with stems, drained, for garnish

SODA JELLY

1 ½ cups Hy-Vee granulated sugar

¾ cup caffeine-free cola soft drink, or caffeine-free citrus-flavored soft drink

½ (3-oz.) pouch liquid pectin

COLA PUDDING GLAZE

1 (3.4-oz) pkg. Hy-Vee instant vanilla pudding and pie filling mix

¾ cup caffeine-free cola soft drink

½ cup Hy-Vee 2% reduced-fat milk

CHOCOLATE-CHERRY COLA GLAZE

4 oz Zoet extra-dark 70% cacao chocolate, chopped

½ cup Hy-Vee heavy whipping cream

2 tbsp caffeine-free cola soft drink

2 tbsp maraschino cherry juice

CITRUS SODA GLAZE

PREPARATION

1 Make Soda Jelly: Combine sugar, caffeine-free cola or caffeine-free citrus-flavored soft drink in a medium saucepan; bring to a boil. Stir in liquid pectin; boil 1 minute. Remove from heat. Ladle into clean jars, leaving ½-inch headspace. Cool completely. Tightly cover and refrigerate 1 day before using. Store in the refrigerator for up to 1 month.

2 Heat oil to 350° in a deep-fat fryer or large heavy-bottom saucepan. Follow instructions for quantity of oil in deep-fat fryer. For saucepan, use at least 2-inches of oil.

3 Cut out centers from each biscuit using a 1½-inch round pastry cutter. Fry biscuits in batches for 2 to 4 minutes or until golden and cooked through, turning halfway through. Drain on paper towels; cool.

4 Fill a plastic squeeze bottle with Soda Jelly. Insert tip of bottle in sides of donuts and squeeze Soda Jelly into four sides of each donut.

5 Make Desired Glaze. Cola-Pudding Glaze: Whisk together pudding mix, caffeine-free cola soft drink, and milk in a medium bowl. Cover and refrigerate for 30 minutes. Makes 1 cup.

6 Chocolate-Cherry Cola Glaze: Place chocolate in a medium glass bowl. Heat whipping cream in a small saucepan over medium-low heat until hot. Pour over chocolate; let stand 5 minutes. Whisk until smooth. Whisk in caffeine-free cola soft drink and maraschino cherry juice. Makes 1 cup.

7 Citrus Soda Glaze: Whisk together powdered sugar, caffeine-free citrus-flavored soft drink, and lemon juice in a medium bowl. Add additional citrus-flavored soft drink if needed to thin glaze. Makes 1 cup.

8 Dip donuts into desired glaze. Squeeze additional jelly into centers of donuts. For Chocolate-Cherry Cola donuts, sprinkle with popping candy and garnish with cherries. Serve immediately.

2 cups Hy-Vee powdered
sugar

1 cup caffeine-free citrus-
flavored soft drink, plus
additional for thinning, if
desired

3 tbsp fresh lemon juice