





RECIPE GUIDE



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CLASSIC MINI DONUTS

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour	1 tsp vanilla extract
2 tsp baking powder	4 tbsp unsalted butter, melted
½ cup sugar	
¼ tsp salt	
1 large egg	
½ cup whole milk	

Directions:

1. Mix together flour, baking powder, sugar and salt in a medium bowl.
2. Whisk together the egg, milk, vanilla extract and butter in a separate bowl. Mix dry ingredients into the wet ingredients until well combined.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.







APPLE CIDER MINI DONUTS

Yield: 28 mini donuts

Ingredients:

1 cup apple cider	¼ cup Greek yogurt
1½ cups all-purpose flour	½ cup brown sugar
1½ tsp baking powder	1 large egg
½ tsp cinnamon	1 tsp vanilla extract
¼ tsp nutmeg	4 tbsp unsalted butter, melted
¼ tsp salt	

Directions:

1. In small saucepan, boil the cider until reduced to ½ cup. Cool to room temperature.
2. Mix together flour, baking powder, cinnamon, nutmeg and salt in a medium bowl.
3. Whisk together Greek yogurt, sugar, egg, vanilla extract and butter in a separate bowl. Mix the dry ingredients into the wet until well combined.
4. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
5. Bake for 1 ½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.



CHOCOLATE MINI DONUTS

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour	¼ cup sour cream or Greek yogurt
⅓ cup Dutch process cocoa powder	1 tsp vanilla extract
2 tsp baking powder	3 tbsp butter, melted
¼ tsp salt	⅔ cup whole milk
1 large egg	
½ cup sugar	

Directions:

1. Mix together flour, cocoa powder, baking powder and salt in a medium bowl.
2. Whisk together the egg, sugar, vanilla extract, milk and melted butter in a separate bowl. Mix in half the flour mixture, then half the Greek yogurt. Repeat until batter is just blended.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.





BANANA BREAD

MINI DONUTS

Yield: 21 mini donuts

Ingredients:

¾ cup all-purpose flour	½ cup mashed banana
1 tsp baking powder	1 tsp vanilla extract
½ tsp cinnamon	¼ cup vegetable oil
¼ tsp salt	
½ cup brown sugar	
1 large egg	

Directions:

1. Mix together flour, baking powder, cinnamon and salt in a medium bowl.
2. Whisk together the sugar and egg in a separate bowl. Thoroughly mix in mashed banana, vanilla extract and oil. Add the dry ingredients, mixing until well combined.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1 ½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.



VEGAN MINI DONUTS

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour	1 tsp vanilla extract
2 tsp baking powder	4 tbsp vegan butter, melted
⅔ cup sugar	
½ tsp cinnamon	
⅔ cup almond milk	
2 tbsp applesauce	

Directions:

1. Mix together flour, baking powder, and sugar in a medium bowl.
2. Whisk together vegan or almond milk, apple sauce, vanilla and melted vegan butter in a separate bowl. Add the dry ingredients, mixing until well combined.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1 ½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.



FUNFETTI MINI DONUTS

Yield: 28 mini donuts

Ingredients:

1½ cups all-purpose flour	½ cup whole milk
½ cup rainbow sprinkles	1 tsp vanilla extract
2 tsp baking powder	4 tbsp unsalted butter, melted
½ cup sugar	
¼ tsp salt	
1 large egg	

Directions:

1. Mix together flour, baking powder, sugar, sprinkles and salt in a medium bowl.
2. Whisk together the egg, milk, vanilla extract and butter in a separate bowl. Mix dry ingredients into the wet ingredients until well combined.
3. Scoop batter into 1-gallon plastic bag and seal partway. Snip off ⅛" from corner of the bag. Add batter to donut molds until about ¾ full.
4. Bake for 1 ½ minutes. Using a toothpick, flip donuts and bake for another 4 minutes.



THICK VANILLA GLAZE

Ingredients:

$\frac{3}{4}$ cup confectioners sugar

$\frac{1}{2}$ tsp vanilla extract

$2\frac{1}{2}$ tbsp heavy cream

THIN VANILLA GLAZE

Ingredients:

$\frac{3}{4}$ cup confectioners sugar

$\frac{1}{2}$ tsp vanilla extract

2 tbsp whole milk



CHOCOLATE GLAZE

Ingredients:

¾ cup confectioners sugar
3 tbsp Dutch process cocoa powder
½ tsp vanilla extract
2 ½ tbsp half and half



LEMON GLAZE

Ingredients:

¾ cup confectioners sugar
1 tbsp lemon juice
1 tsp lemon zest



PEANUT BUTTER GLAZE

Ingredients:

½ cup confectioners sugar
2 tbsp peanut powder
2 tbsp whole milk



NUTELLA GLAZE

Ingredients:

½ cup confectioners sugar
¼ cup Nutella
1 ½ tbsp whole milk



MAPLE GLAZE

Ingredients:

- ¾ cup confectioners sugar
- 1 tbsp maple syrup
- 1 tbsp whole milk



CINNAMON SUGAR

Ingredients:

- ½ cup granulated sugar
- 2 tsp ground cinnamon
- ¼ cup melted butter, for dipping





RECOMMENDED COMBINATIONS

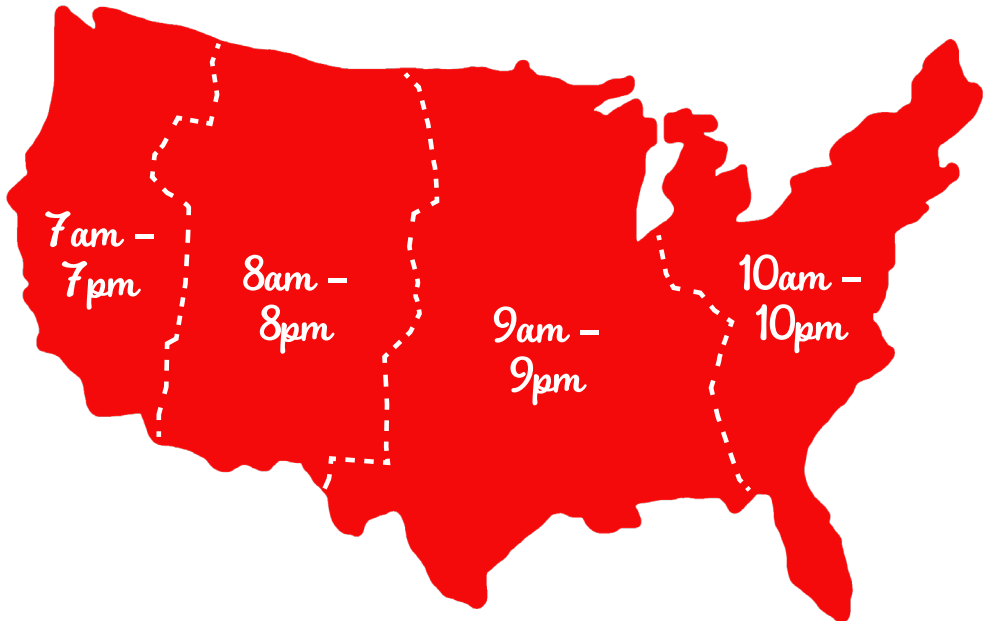
DONUT	GLAZE	TOPPING
Classic & Vegan	Vanilla	Sprinkles
	Half Vanilla, Half Chocolate	
	Vanilla, Tinted for Unicorn	
	Vanilla, Tinted for Cookie Monster	
	Lemon	Fresh berries
	Peanut	Raspberry jam
	Cinnamon Sugar	
Chocolate	Chocolate	Sprinkles Shredded coconut
	Peanut Butter	Chocolate s sprinkles Chopped peanuts
Apple Cider	Vanilla	Pecans
	Maple	Dried cranberries
		Crumbled bacon bits
Banana	Chocolate	Chocolate Peanuts
	Peanut	Chocolate sprinkles Chopped peanuts

CUSTOMER SUPPORT

FEEL GOOD GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below.
Contact us at **1 (800) 898-6970** or **support@bydash.com**



Hey **Hawaii!** You can reach our customer service team from **5AM to 5PM**.
And also, **Alaska**, feel free to reach out from **6AM - 6PM**.

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Send all inquiries to support@bydash.com.

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REPAIRS

DANGER! Risk of electric shock! The Dash Express Mini Donut Maker is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Model: DDM007

Voltage: 120V ~ 60Hz

Power Rating: 760W

Stock#: DDM007_20210311_V8



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