

## COLD BREW COCKTAIL WITH HOMEMADE DONUT HOLES | KAITLIN VICTOR

### FOR THE DONUT HOLES:

2 cups all-purpose flour  
½ cup granulated sugar  
1 tablespoon baking powder  
¼ teaspoon ground cinnamon  
1 teaspoon salt  
2 tablespoons unsalted butter, melted

1 large egg  
½ cup whole milk  
½ quart vegetable oil, to fry donuts  
½ cup sugar, to coat donut

### FOR THE COCKTAIL:

½ oz Frangelico  
½ oz Cinnamon Simple Syrup  
1 ½ oz Bourbon  
1 oz Oat Milk  
4-6 oz Cold Brew



### PREPARE THE DONUT HOLES

Heat oil in a large dutch oven to 375 degrees F. You can use a meat thermometer to temp the oil, or add a small piece of food to hot oil and if it immediately sizzles it's ready.

In a medium bowl, combine flour, sugar, baking powder, cinnamon, and salt. Whisk to combine. Pour melted butter over dry ingredients. Mix until crumbly. Stir in milk and egg until a thick batter of dough forms.

Take 1 ½ tablespoons of dough and form into a small ball. Repeat until dough is gone. Carefully drop in 5-6 donut holes into oil. Fry, turning once, for 3 minutes or until golden. Place the holes on a cookie sheet set above a plate and allow the oil to drain off.

Toss 1 cup sugar into a plastic bag. Add 6 donut holes at a time. Close bag and shake donut holes until coated.

Store in an airtight container.

### PREPARE THE COCKTAIL

In a glass filled with ice, add Bourbon, Cinnamon Simple Syrup, Frangelico and Oat Milk and top with Cold brew. Stir and enjoy with a homemade donut hole.

### CINNAMON SIMPLE SYRUP

Bring 2 cups of water and 4 cinnamon sticks to a boil. Simmer for 10 minutes and remove cinnamon sticks. Bring back to a boil, add 1 ½ cups of sugar and stir until sugar is dissolved. Cool and use!