



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BAKED CINNAMON DONUT HOLES

1 can refrigerated biscuits

1 tablespoon cinnamon

¼ cup sugar

4 tablespoons butter

1. Preheat oven to 350 degrees F. Grease a shallow baking dish with butter or cooking spray.
2. Melt butter and put in a small bowl. In a separate small bowl, mix together cinnamon and sugar.
3. Open the package of biscuits and separate individual biscuits. With a knife, cut each biscuit into 4 pieces. Take each small piece and roll it into a ball.
4. Take each ball and dip in melted butter, covering ball. Then roll butter covered ball into sugar mixture.
5. Place cinnamon-sugar covered ball into baking dish. Repeat until all biscuit pieces are covered and in baking dish. Donuts can be touching in dish. Just keep moving them around until they all fit.
6. Bake 18-20 minutes. Let cool 5-10 minutes before serving. These pull apart easily and are quickly devoured.

balancingmotherhood.com/worlds-easiest-cinnamon-donut-holes/