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## Olive on Tap Lemon & Rosemary Olive Oil Doughnuts

INGREDIENTS: **Doughnuts:** 2 cups flour (all purpose or gluten free flour blend) \* 2 teaspoons baking powder \* Pinch of salt \* 1/2 cup Greek yogurt \* 1/2 cup maple syrup or honey \* 2 eggs, lightly beaten \* 2 tablespoons **Olive on Tap Lemon Olive Oil** \* 2 tablespoons milk \* 1/4 cup lemon juice \* 2 tablespoons lemon zest \* 1/2 teaspoon rosemary, finely chopped - **Glaze or Sugar Crust: Glaze** - powdered sugar, milk and lemon extract. Frost or drizzle. **Sugar Crust Ingredients:** 1/2 cup sugar \* Zest of 2 lemons \* 1/4 teaspoon rosemary \* 1/4 cup olive oil \* Juice of 2 lemons

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**Doughnut Instructions:** Preheat the oven to 425°, and grease a 6-cavity doughnut pan. In a large bowl, whisk together the flour, baking powder and salt. Set aside. In a smaller bowl, whisk together the greek yogurt, maple syrup (or honey), eggs, olive oil, milk, lemon juice, lemon zest and rosemary. Gradually add the wet ingredients to the dry ingredients, mixing with a wooden spoon until combined. Pipe or spoon the doughnut batter into the doughnut pan, filling each cavity almost to the top. Bake at 425° for 12-14 minutes, until the tops of the doughnuts spring back when touched. Let cool in the pan for 5 minutes, then transfer the doughnuts to a cooling rack. Use the remaining dough to fill the doughnut pan to make 6 more doughnuts. Cool the doughnuts on a cooling rack completely. **Sugar Crust Instructions:** In a small bowl, combine the sugar, lemon zest and rosemary. In another small bowl, whisk together the olive oil and lemon juice. Dip each cooled doughnut into the olive oil-lemon juice mixture, then immediately dip the doughnut in the sugar mixture, coating the top of each doughnut. Repeat until all the doughnuts have been dipped in the olive oil and sugar. Return to the cooling rack and let sit until the sugar topping has hardened, at least 1 hour, and enjoy!

Olive on Tap - 5757 Sanibel Drive #7, Minnetonka, MN - (952) 933-5891 - [www.oliveontap.com](http://www.oliveontap.com)