



**CRANK UP  
YOUR KITCHEN**  
UNEXPECTED BAKING

## HAM, GREEN ONION AND GRUYERE SAVORY BAKED DONUTS

**SERVINGS: 6 | PREP TIME: 15 MINS | COOK TIME: 15 MINS**

We're all familiar with sweet donuts, but impress your guests with these easy Gruyere, Ham & Green Onion Savory Donuts. It's such a fun twist and makes for a simple, but unique appetizer.

### INSTRUCTIONS:

1. Preheat oven to 375°F.
2. Brush melted butter into each well of a donut pan.
3. Place flour, sugar, baking powder, baking soda, salt and black pepper into a mixing bowl and whisk together.
4. Add egg and buttermilk and whisk mixture together until well combined, but make sure not to over mix.
5. Fold ham, green onions and 1 cup cheese into the batter.
6. Pour batter into each donut well, 3/4 of the way full and smooth the tops with the back of a spoon and top with remaining cheese.
7. Bake donuts for 12 to 15 minutes or until golden brown and baked through.
8. Allow donuts to cool long enough to handle with your hands. Drizzle with honey and serve.

### CRANK UP YOUR COOKING TIP:

*Ensure a bubbling & crispy cheese top on the donuts by using the PowerPlus™ Convection feature on the Frigidaire Professional Double Wall Oven!*

### INGREDIENTS:

2 TBSP. unsalted butter, melted and cooled  
1 1/4 cups bread flour  
1 TBSP. superfine (baker's) sugar  
1 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt  
1/4 tsp. cracked black pepper  
1 large egg, lightly beaten  
1 cup buttermilk  
1/2 cup diced ham  
2 green onions, thinly sliced  
1 1/4 cups shredded gruyere, divided

### GARNISH

Honey

### KITCHEN TOOLS:

Donut pan