

# Bailee's favorite HEART SHAPED BISCUIT DONUTS

## Ingredients

Canned Buttermilk Biscuit Dough

Large & Small Heart Shaped Cookie Cutter

Vegetable oil

1 cup of Powder Sugar

2 1/2 Tablespoons Water

Sprinkles

## Instructions

1. Use the large cookie cutter to cut the biscuit into the shape of a heart.
2. Use the small cookie cutter to cut a hole in the middle of the large heart shape.
3. Fill skillet with about ½ inch deep with vegetable oil
4. Heat on medium until the oil is hot
5. Place donuts into the oil and cook for 30-45 seconds on each side or until golden brown
6. Watch closely so they don't burn, put on a plate after cooked to cool
7. Combine powder sugar and water in a bowl and mix until smooth to create the glaze
8. Dip one side of donut into the glaze then add sprinkles