

# Maple Bacon Donuts

from truLOCAL.ca

## Ingredients

- 1/2 cup milk (add more if mixture is too thick)
- 1/2 teaspoon vanilla
- 1 tsp apple cider vinegar
- 1 cup maple syrup
- 4 tbsp vegetable oil
- 2 cups flour
- 1/2 tsp salt
- 2 tsp baking powder

## Icing and Topping

- 3/4 cup icing sugar
- 1.5 tbsp Canadian maple syrup (add more if it's too dry)
- 5 strips bacon, chopped

## Instructions

- Mix together the flour, salt and baking powder
- In a separate bowl add the milk, vanilla, maple syrup, vegetable oil and apple cider vinegar.
- Combine together (add more milk if it's too thick) and pour batter into donut molds.
- Bake at 350F for 15-18 minutes
- Chop the bacon and then cook on medium heat.
- For the icing/glaze, mix together the icing sugar and maple syrup.
- Dip donuts and top with bacon.

## Notes

Makes 12 donuts.