

# THE CULINARY

## Playground



### Glaze for Donuts

*Will cover a dozen*

*For the vanilla glaze layer:*

4 tablespoons (1/2 stick) unsalted butter

1 1/2 cups powdered sugar

2 teaspoons pure vanilla extract

3 tablespoons evaporated milk, plus more to thin if needed

*For the chocolate glaze layer:*

4 ounces semisweet chocolate, roughly chopped

2 tablespoons unsalted butter

1 cup powdered sugar

1 teaspoon pure vanilla extract

4 tablespoons evaporated milk, plus more to thin if needed

Multicolored sprinkles, for garnish

For the vanilla glaze layer, heat butter in a small saucepan over medium-low heat until melted. Add the powdered sugar, vanilla, and evaporated milk and whisk vigorously to combine. If it seems too thick, add another tablespoon of evaporated milk. Remove the pan from heat.

Drop a doughnut face-down in the vanilla glaze and twist to coat. Flip and coat the bottom in the glaze, making sure to cover the sides as well. Return to the wire rack and continue with remaining doughnuts. Allow to dry for at least 15 to 20 minutes before coating with the chocolate glaze.

For the chocolate glaze layer, cook the chocolate and butter in a small saucepan over medium-low heat until ingredients are melted. Add the powdered sugar, vanilla, and milk, and whisk vigorously to combine. If it seems too thick, add more evaporated milk, a tablespoon at a time, until desired texture is reached. Remove the pan from heat