

# // SPIKED DOUGHNUT HOLES WITH MARGARITA GLAZE



## INGREDIENTS

### Doughnuts

- 1 cup Jose Cuervo® Tradicional® Plata
- 1 large egg
- 2 cups all-purpose flour
- 2 tablespoons sugar
- 4-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup (1/2 stick) unsalted butter, melted
- Canola oil for frying
- 1 tsp Kosher/Sea Salt for sprinkling

### Margarita Glaze

- 1-1/2 cups confectioners' sugar
- 3 tablespoons fresh squeezed lime juice
- PLUS the zest of those limes

## DIRECTIONS

1. Add the canola oil (about 2-3") to a large, heavy-bottomed pot. (There should be at least 2 inches of oil in the pot and at least 2 inches between the top of the oil and the top of the pot.)
2. In a small bowl, whisk together the Jose Cuervo® Tradicional® Plata, cooled melted butter, egg, flour, sugar, baking powder and salt. Stir in the mixture, mixing until a soft dough forms.
3. Once the oil has reached 350°F, drop about 1 tablespoon scoops of dough into the oil, with damp hands, you can successfully roll them into nice balls! Be careful not to overcrowd the pan.
4. Fry the doughnut holes, flipping them in the oil, for about 2 minutes or until they're golden brown.
5. Wisk glaze ingredients until well combined and pour over top of doughnut holes. Top with lime zest.