

Doughnut Bark

Recipe By *Miriam (Pascal) Cohen*



Cooking and Prep:  30
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

This is one of those ideas that I thought up months and months ago, then stored away, closely guarded, until the right season. Bark is, at its core, a really easy dessert to make. The creative part comes when you start adding toppings — in this case, the toppings are Chanukah themed! You can use store-bought (even leftover) doughnuts, or you can use my really easy baked doughnut recipe (see below).

Ingredients (11)

Bark

14–16 ounces (400–450 grams) semi-sweet chocolate

8 medium doughnuts, or 12 mini doughnuts or doughnut holes, cut in bite-size pieces

1/3 cup sprinkles

Easy Baked Doughnuts

1 and 1/2 cups flour

- 1/2 cup sugar
 - 1 and 1/2 teaspoons **Haddar Baking Powder**
 - 2 eggs
 - 1 teaspoon **Gefen Vanilla Extract**
 - 1/3 cup oil
 - 1/3 cup orange juice
 - Gefen Confectioners' Sugar** or other powdered sugar, for coating
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Start Cooking

Prepare the Bark

1. Line a baking sheet with Gefen Easy Baking Parchment Paper and set aside.
2. Melt chocolate over a double boiler (or a heatproof bowl fitted over a pot of boiling water). Spread chocolate over prepared baking sheet.
3. Immediately top the chocolate with doughnut pieces (see below for my Easy Baked Doughnuts recipe) and then sprinkles, evenly distributing them over the surface.
4. Set aside until the chocolate hardens, then break into pieces. Store in an airtight container until serving.

Tip:

Plan ahead: Make the bark up to a couple of days ahead of time and store completely airtight to prevent the doughnuts from getting stale.

Easy Baked Doughnuts

These doughnuts are great on my doughnut bark, but make a double batch to try them on their own too! They're really easy, and so delicious! You can replace the powdered sugar coating with the glaze of your choice.

1. Preheat oven to 425°F (220°C). Grease a nonstick doughnut pan and set aside.
2. Combine flour, sugar, and baking powder in a medium bowl. Whisk to combine.
3. Add eggs, vanilla, oil, and juice and whisk until combined, and a thick batter is formed.
4. Using a piping bag or a ziplock bag with a hole cut in the corner, pipe the batter into the

prepared doughnut pan, filling each cavity $\frac{3}{4}$ full.

5. Bake for 10 minutes for regular size doughnuts or 8 minutes for mini doughnuts.
6. As soon as the doughnuts come out of the oven, roll them in powdered sugar, completely covering the doughnut.

Tip:

These doughnuts can be made ahead and frozen in an airtight container.