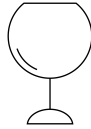


FLAVORED DONUT ICING



INGREDIENTS

- 1/3 cup butter
- 2 cups powdered sugar
- 2 tablespoons cream
- 2 tablespoons [Monin Coconut Syrup](#)



GLASSWARE

- 16 Culinary



GARNISHES

- coconut



PREPARATION

1. Line a sheet pan with foil or parchment paper and place a wire rack over top (for donut cooling and icing) and set aside.
2. Melt butter in a saucepan over medium heat. Stir in confectioners' sugar and cream until smooth. Remove from heat, and stir in Monin Coconut Syrup one tablespoon at a time until the icing is somewhat thin, but not watery. Set aside.
3. Bake or fry doughnuts until golden brown. Remove from heat to tray with wire rack. Ladle icing over donuts while still warm (one color/flavor at a time). Allow excess to drain off donuts (gently warm and reuse excess icing collected on the cookie sheet if desired).

4. Optional:
5. Add food coloring to icing for a more vibrant color if desired.