Maple Bars

1 tube of refrigerator biscuits (not grands style- they don’t work well)

3-4 cups Hot oil (can be saved and used again)

Maple flavoring (found in spice aisle at grocery store with extracts)

Powdered sugars

Water

Remove biscuits from tube, and flatten into circle for donuts or into ovals for maple bars

Make a simple frosting of 1 cup powdered sugar and 1 tsp maple flavoring. Add just enough water to make a spreadable frosting. Set aside until ready to use.

Put 3-4 cups of oil into a 10 inch dutch oven and bring up to a 400 degree temperature with about 25 coals (more if needed). Fry donuts or maple bars for 1 minute each side until nice and golden brown. Drain on a plate with a paper towel.

Frost with maple frosting or sprinkle with powdered sugar.

Makes 10 donuts/maple bars per package.

Submitted by

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