

Peaches & Cream Sando by Hero Doughnuts + Buns



1 serving



10 minutes

INGREDIENTS

SUGAR & SPICE BLEND

- 1 tbsp sugar
 - 1 tbsp cinnamon
 - Pinch of espresso grounds
 - Pinch of smoked chili powder
 - Pinch of kosher salt
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- 1 brioche doughnut, bun, or buttermilk biscuit
 - 1/4 to 1/2 peach sliced (freestone peaches preferably)
 - 1/4 to 1/2 cup of your favorite homemade whipped buttercream, Cool Whip, or whipped cream

DIRECTIONS

Set oven to 350 degrees F.

Warm doughnut, bun, or biscuit in oven for 1.5 to 2 minutes to lightly warm.

The warming will bring some of the fats to the surface of the bread to allow the cinnamon and sugar to adhere to the surface.

Remove from oven.

Cover with Sugar & Spice blend. Slice in half like a sandwich.

Arrange your peach slices on bottom half of your chosen doughnut, bun, or biscuit.

Top with a good hefty dollop of your preferred whipped creamy goodness.

Lid the sandwich, and enjoy!