

DONUTS FOR DAD



Make Dad's Day a little sweeter with **Krispy Kreme original glazed doughnuts! St. Joseph's Social Concerns Committee will be selling doughnuts after the 8:00 and 10:30 Masses on Father's Day, June 16th to raise money for our senior's Christmas Blizzard Bags. Committee members will be there to serve you, rain or shine.**



Buy 2 Dozen donuts and make this **AMAZING** Loaded Krispy Kreme Breakfast Sandwich

LOADED KRISPY KREME BREAKFAST SANDWICH RECIPE

Ingredients:

6 glazed doughnuts 6 thick slices bacon
6 large eggs Salt & pepper, to taste

Directions:

1. Slice open the doughnuts, and set them aside.
2. In a large skillet over medium heat, add the bacon, and cook until it is crisp.
3. Remove the bacon to a paper towel-lined plate, and drain all but 2 teaspoons of bacon grease from the pan.
4. Add the doughnuts cut side down to the pan, and cook until browned. This helps warm the doughnut and gives them just a slight crispness.
5. Remove the doughnuts from the pan, and set them aside.
6. Add a little more bacon grease (or vegetable oil) to the pan to fry your eggs. After you crack the eggs into the pan, break the yolks, and season them with salt and pepper.
7. Once the bottoms of the eggs are cooked, flip them, and continuing frying until the other sides are browned and fully cooked.
8. Add 1 egg and 1 slice of bacon (broken in half) to a doughnut bottom, and top it with the top half of the doughnut.
9. Enjoy warm.

