



Baked Glazed Donuts

Makes: 12 donuts

Active Time: 15 minutes Bake Time: 8 minutes

Total Time: 25 minutes

Donuts:

- 2 cups cake flour (see Chef's Note below)
- 3/4 cup sugar
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 & 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 3/4 cup low-fat buttermilk, at room temperature
- 2 eggs, lightly beaten
- 2 tbsp unsalted butter, melted
- 2 tsp vanilla extract

Vanilla Glaze:

- 2 cups confectioners' sugar
- 3 tbsp unsalted butter, melted and slightly cooled
- 3–4 tbsp heavy cream
- 1 tsp pure vanilla extract
- pinch salt
- 1–2 drops red food coloring
- for garnish: rainbow sprinkles*

Preheat oven to 425°F and spray a standard doughnut pan with nonstick spray.

Whisk together cake flour, sugar, cinnamon, nutmeg, baking powder, baking soda, and salt in a large bowl. Combine buttermilk, eggs, melted butter, and vanilla in a medium bowl; add to flour mixture and fold in just until incorporated.

Spoon batter into a pastry bag fitted with a large round tip and fill each doughnut cup 3/4 full. Bake about 8 minutes, until the tops spring back when touched. Turn doughnuts out on a wire rack to cool completely. Repeat with remaining batter, allowing pan to cool completely and spraying with nonstick spray in between batches.

Make the Glaze: Make the glaze: In a medium bowl, whisk the glaze ingredients together until completely smooth. Add more cream to thin or more confectioners' sugar to thicken, if desired. I always add a little salt to offset the sweetness.

Set rack with cooled doughnuts over a piece of waxed paper or inside a sheet pan. Dip each donut into the glaze, then place back on the rack. Top with sprinkles.

Donuts taste best the first day – store leftover donuts at room temperature or wrap well and freeze up to 2 months.

Chef's Notes:

To make your own cake flour, place 2 tablespoons cornstarch in an empty 1-cup measure, then top up with flour. Sift the mixture several times to evenly distribute the cornstarch (for each cup of flour called for, you will need 2 tbsp cornstarch).

Freezing Instructions: You can freeze the glazed or plain donuts for up to 2 months. Thaw overnight in the refrigerator and warm up to your liking in the microwave. I usually just zap 'em for a couple seconds– even with the glaze on. Very tasty.

Double Batch: Instead of doubling the recipe, make two batches. I find it's easy to over-mix when working with a double batch in 1 bowl. Over-mixing may lead to too-dense donuts.