



Baked Cherry Donuts

Makes: 8 donuts

Prep Time: 15 minutes Bake Time: 18 minutes

Total Time: 33 minutes

Ingredients

Cherry Donuts:

- 2 cups cake flour (see note below)
- 3/4 cup sugar
- 1/2 tsp cinnamon
- 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
- 1 tsp vanilla extract
- 1 tsp pure almond extract
- 6 tbsp cherry preserves

Topping:

- 4 tbsp unsalted butter
- 1/2 cup sugar
- 1/2 tsp cinnamon

Instructions

Preheat oven to 425°F and spray a standard donut pan with nonstick spray. Whisk together cake flour, sugar, cinnamon, baking powder, baking soda, and salt in a large bowl. Combine buttermilk, eggs, melted butter, vanilla, and almond extract 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 donut cup 3/4 full. Place

cherry preserves in a small bowl and warm briefly in the microwave (about 10 seconds). Drop spoonfuls of cherry preserves (about 1/2 teaspoon each) over the batter; use a toothpick to very gently swirl the preserves into the batter. Tap the pan sharply to reduce air bubbles.

Bake about 8 to 9 minutes, until the tops spring back when touched. Turn donuts 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.

Set rack with cooled donuts over a piece of waxed paper. Heat butter in a microwave-safe bowl until melted. Combine sugar and cinnamon in a shallow bowl. Dip donut tops lightly in melted butter, and dunk in cinnamon sugar; repeat with other side. If you have extra cinnamon sugar, dunk tops again.

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

Chef's Note:

To make your own cake flour, place 4 tablespoons cornstarch in an empty 2-cup measure, then top up with flour. Sift the mixture several times to evenly distribute the cornstarch.