

Baked Vanilla Donuts

FROM THE KITCHEN OF
DEBBIE MACOMBER



Soft and delicious, these baked donuts dipped in a vanilla glaze and topped with sprinkles, are sure to have you drooling! They are the perfect comfort food any time of year. I especially like them with a cup of coffee!

Makes 1 dozen donuts

Ingredients

Donuts:

¼ cup unsalted butter, room temperature
½ cup sugar
1/3 cup brown sugar
¼ cup oil
2 eggs
2 2/3 cups flour
1 ½ teaspoons baking powder
¾ teaspoon salt
¼ teaspoon baking soda
¼ teaspoon cinnamon
1 cup milk
1 ½ teaspoons vanilla
Sprinkles, optional

Glaze:

2 cups powdered sugar
¼ cup milk
1 teaspoon vanilla

Directions

Preheat oven to 425°F.

In a large bowl, beat butter with a hand mixer until light and fluffy. Add both sugars and oil; mix until blended. Add eggs, one at a time, mixing well after each addition.

In a separate bowl, whisk together the flour, baking powder, baking soda, and cinnamon. Add one third of the flour mixture to the butter and sugars; mix just until combined. Add half of the milk and mix just until combined. Continue with flour, then milk and vanilla, and finish with the rest of the flour.

Transfer batter to a piping bag, and pipe into the wells of two nonstick donut pans, stopping right at the top. Alternately, you can spoon batter into wells.

Bake in the preheated oven for 10 minutes, until golden brown and donut springs back when you push it. Let cool in pans for 10 minutes.

While donuts are cooling, whisk all glaze ingredients together in a medium bowl until smooth.

Dip the darker side of each donut in the glaze and set on a cooling rack set over parchment paper, glazed side up. Sprinkle with sprinkles, if using. Serve while warm, or at room temperature.