

BAKED VANILLA MINI-DOUGHNUTS (VANILLA GLAZED AND CINNAMON SUGAR COATED)
BAKED CHOCOLATE MINI-DOUGHNUTS (CHOCOLATE GLAZED WITH CHILDHOOD SPRINKLES)

INGREDIENTS

for the Vanilla Donuts

1 1/4 cups all purpose flour
1/2 cup granulated sugar
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup buttermilk
1 egg, lightly beaten
1 1/2 Tablespoons butter, melted

for the Chocolate Donuts

1 cup all purpose flour
1/4 cup unsweetened cocoa
3/4 cup granulated sugar
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup buttermilk
1 egg, lightly beaten
1 1/2 Tablespoons butter, melted

for the Vanilla Glaze

1 cup powdered sugar
3 Tablespoons milk
1 teaspoon vanilla extract

for the Cinnamon Sugar Coating

1/2 cup granulated sugar
3 tablespoons ground cinnamon

for the Chocolate Glaze

3/4 cup powdered sugar
4 tablespoons unsweetened cocoa
3 tablespoons milk
1 teaspoon vanilla extract
sprinkles (optional)

DIRECTIONS

Preheat oven to 425F. Spray a mini doughnut pan with nonstick cooking spray.

To make the vanilla donuts, in a large mixing bowl, whisk together flour, sugar, baking powder and salt. Add buttermilk, egg, and butter and stir until just combined.

To fill the donut pan, scoop batter into a large ziplock bag, or large piping bag and snip off the tip to fill doughnut pan. Fill each doughnut cup approximately 1/3- 1/2 full. The batter will rise quite a bit during baking. Bake 4-6 minutes or until the top of the doughnuts spring back when touched. Cool in pan 1-2 minutes, then transfer to a cooling rack.

To make the chocolate donuts, in a large mixing bowl, whisk together flour, cocoa, sugar, baking powder and salt. Add buttermilk, egg, and butter and stir until just combined. Repeat filling and baking process.

To decorate, make the vanilla and chocolate glazes. For the vanilla, in a small bowl, stir together sugar, milk and vanilla extract until sugar is completely dissolved. For the chocolate, stir together sugar, cocoa,

vanilla extract and milk. Use immediately to glaze doughnuts. Dip each doughnut in glaze, then set on a plate or baking sheet. Decorate with sprinkles, if desired.

To coat with cinnamon sugar coating, combine sugar and cinnamon in a small bowl. Drop a vanilla donut and roll to coat evenly.