

SINGLE GIRL'S VALENTINE'S DAY DOUGHNUTS (BAKED, NOT FRIED)

INGREDIENTS

2 cups cake flour, sifted
3/4 cup granulated sugar
2 teaspoon baking powder
1 teaspoon salt
3/4 cup buttermilk
1 teaspoon vanilla extract
2 eggs, lightly beaten
2 tablespoon butter, melted

for the Chocolate Glaze

1/4 cup semisweet chocolate chips
1 tablespoon butter
1 tablespoon corn syrup
1 teaspoon hot water

DIRECTIONS

Preheat oven to 425F. Spray a regular-sized donut pan with nonstick cooking spray.

Sift together cake flour, sugar, baking powder, and salt in a large mixing bowl. Whisk in buttermilk, eggs, vanilla and butter and beat until just combined. Fill each donut cup until about 2/3 full.

Bake 7-9 minutes, or until the top of the donuts spring back when touched. Cool in pan for about 4-5 minutes before removing from pan.

Meanwhile, make the glaze. In medium metal bowl over a simmering water bath over medium heat, melt chocolate chips, butter and corn syrup, stirring frequently until completely melted. Stir in one teaspoon hot water, until the glaze is thick and smooth. Add another teaspoon hot water if the glaze is too thick. Use immediately to glaze doughnuts.

Note: Doughnuts are best served fresh on the same day. Even better if served within the hour.