

PINK FEATHER BOA DOUGHNUTS

INGREDIENTS

for the doughnuts

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 glaze

3 tablespoons seedless raspberry jam
juice from 1 lemon
1 cup confectioners sugar

for the pink feathers

1 cup granulated sugar
1 teaspoon seedless raspberry jam
1 1/2 cups shredded coconut

DIRECTIONS

Make your feathers first as they should dry for a little bit. In a small mixing bowl, combine the sugar and the raspberry jam. Using a fork, mix and mash the two together. Slowly, the sugar will become pink. Once it is all pink, add in the coconut and stir until it is equally coated. This make take a few minutes of mixing and stirring. Set aside to let dry while you make the doughnuts.

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

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 6-8 minutes or until the top of the doughnuts spring back when touched. Cool in pan 1-2 minutes, then transfer to a cooling rack.

While the doughnuts are cooling, make your glaze. In a small work bowl, whisk together raspberry jam, lemon juice and confectioners sugar until you have a loose, silky glaze. If you need a little more confectioners sugar, add it as sometimes you end up with too much lemon juice. Use immediately to glaze donuts, otherwise it will get hard. Dip each doughnut in glaze, then set on a plate or baking sheet. Sprinkle with the pink coconut feathers and serve immediately.