

BAKED CHAI SPICE DOUGHNUTS WITH PISTACHIO BITS

INGREDIENTS

for the doughnuts

1 cup all purpose flour
6 tablespoons granulated sugar
1 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cardamom
pinch ground cloves
6 tablespoons buttermilk
1 large egg
1/2 teaspoon pure vanilla essence
1 tablespoon melted butter

For the glaze

1/2 teaspoon vanilla
1 to 2 tablespoons milk
1/2 cup confectioners sugar
1 teaspoon powdered Chai Spice Tea mix
Chopped pistachio pieces to decorate

DIRECTIONS

Preheat the oven to 325F. Spray a 6 cup sized non-stick doughnut baking tin with cooking spray. Set aside.

Whisk together the flour, baking powder, sugar, salt and all of the spices. Whisk together the egg, buttermilk, vanilla and melted butter. Whisk the wet ingredients into the dry ingredients until just mixed and no dry areas remain. Fill into a ziptop bag and snip off one corner. Pipe the batter into the prepared doughnut baking tray, filling the indentations 2/3 full.

Bake for 12 to 15 minutes, or until the tops spring back when lightly touched and a toothpick inserted in the centre of one comes out clean. Allow to cool in the pan for several minutes before carefully turning them out onto a wire rack.

Whisk the glaze ingredients together until smooth. Spoon this glaze over the doughnuts while they are still warm, sprinkling with the chopped pistachio pieces as desired. Serve immediately.