

BAKED CINNAMON ROLL DOUGHNUTS

INGREDIENTS

for the doughnuts

2 cups flour
1/2 cup plus 4 tablespoons white sugar
2 teaspoons baking powder
1/4 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 teaspoon salt
1/2 cup plus 4 tablespoons buttermilk (or regular milk with a tablespoon white vinegar added)
2 eggs, beaten
1 teaspoon vanilla
3 teaspoons vegetable oil

For the cinnamon topping

4 tablespoons butter
4 teaspoons cinnamon
1/2 cup plus 2 tablespoons dark brown sugar
2 teaspoons milk
2 teaspoons cornstarch
2 teaspoons vanilla

For the glaze:

1/2 cup powdered sugar
3 tablespoons heavy cream

DIRECTIONS

To make the cinnamon topping: Melt the butter in a small saucepan. Stir in the cinnamon, brown sugar, milk, and cornstarch. Heat just until it begins to boil. Remove from the heat and stir in the vanilla. Pour the cinnamon topping evenly into each well of your well greased doughnut pans.

To make the donuts: Preheat the oven to 325F. Lightly grease a doughnut pans (you will need two, or repeat process below -- recipe makes 12 doughnuts). In a large bowl, whisk together the flour, sugar, baking powder, nutmeg, cinnamon, and salt. In a small bowl, stir together the butter milk, egg, and oil. Add the wet ingredients to the dry and stir with a wooden spoon until fully incorporated. Drop spoonfuls of the batter into the donut pan over the cinnamon topping and bake for 10 minutes or until lightly browned and cooked through.

Remove from the oven and cool in the pan for two minutes before transferring to a wire rack. Some of the cinnamon topping will likely be left in your pan, but a good portion of it will have transferred to your doughnuts. Cool donuts before glazing.

To make the glaze: Whisk together the powdered sugar and cream until smooth. Spoon into a baggie and cut off a small corner of the bag. Pipe the glaze onto the donuts.