

[DOUGH] NUTS ABOUT YOU: BAKED CHOCOLATE DOUGHNUTS WITH TOASTED COCONUT

INGREDIENTS

For the doughnuts

1 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup brown sugar, packed
1/2 cup buttermilk
1 large egg
4 tablespoons unsalted butter, melted
1 teaspoon pure vanilla extract

For the glaze

1 1/4 cup powdered sugar
3 tablespoons unsweetened cocoa powder
pinch of salt
2-3 tablespoons milk
2 teaspoons vanilla extract
1/4 cup toasted coconut

DIRECTIONS

Preheat the oven to 325F. Spray your doughnut pan liberally with baking spray. If you have not already done so, this is the time to toast your coconut.

Whisk the flour, cocoa powder, baking soda, salt and brown sugar in a medium bowl. In a small bowl whisk together the buttermilk, egg, melted butter and vanilla.

Pour the wet ingredients into the dry ingredients and mix until combined. Using a ziploc with the corner cut off (or a small spoon), fill each doughnut mold about 2/3 with batter. I had enough batter for 7 doughnuts, even though my pan only held 6 (so I did a second round for the last doughnut).

Bake the doughnuts for 10-12 minutes or until a toothpick comes out clean. Allow the doughnuts to cool for a few minutes in the pan before removing them to a wire rack to cool completely.

Meanwhile, make the glaze: Whisk the powdered sugar, cocoa powder, salt, vanilla and 2 tablespoons of milk. I found 2 tablespoons to be enough, but if your glaze is too thick add a little bit of extra milk until the proper consistency is achieved (glaze should be thick but still pourable).

Once your doughnuts are completely cooled, dip each in the chocolate glaze and sprinkle with toasted coconut. Return the dipped doughnuts to a wire rack and allow the glaze to harden. Serve soon ... donuts are best in the first few hours.