

BAKED RED VELVET CAKE DONUTS WITH CREAM CHEESE GLAZE

INGREDIENTS

for the Doughnuts

1 cup cake flour
2 tablespoons unsweetened cocoa powder
1/4 cup granulated sugar
1/4 cup brown sugar
1 large egg, lightly beaten
1/3 cup buttermilk
2 tablespoons unsalted butter, melted
2 tablespoons sour cream
1/2 tablespoon vegetable oil
1 teaspoon vanilla extract
3/4 teaspoon distilled white vinegar
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 - 1 teaspoon red food coloring depending on how red you want the donuts
(I used 1/2 teaspoon "no taste red" gel)

for the Cream Cheese Glaze

1/4 cup cream cheese, softened
1/2 cup confectioners sugar, or more depending on desired consistency
3 tablespoons heavy cream, or more depending on desired consistency
1/2 teaspoon of lemon juice or lemon extract

DIRECTIONS

Preheat oven to 400F. Lightly spray donut pan or mini-donut pan with baking spray.

In a large bowl, whisk together the flours, cocoa, sugar, baking powder, baking soda and salt. In a liquid measuring cup, pour in the buttermilk and whisk in egg, melted butter, sour cream and vegetable oil. Add the liquids to the flour mixture stirring with a rubber spatula until just combined. Add red food coloring a little bit at a time while stirring until desired color has been reached. Using a small spoon fill each donut pan about 2/3 of the way full or you can transfer the donut batter to a ziplock or pastry bag and squeeze in.

Bake for 7-8 minutes for regular sized or 5-6 minutes for mini donuts or until toothpick comes out clean and cool in pan for 5 minutes before moving to wire rack to cool completely before adding glaze.

While the donuts are cooling, make the glaze. In a medium bowl, whisk or beat cream cheese until it smooths out. Add lemon juice or extract and continue whisking. Slowly add confectioners sugar a little bit at a time, whisking until smooth. Add heavy cream one tablespoon at a time, whisking constantly until desired consistency has been reached. Dip donuts into glaze or frost them with a small spoon. Re-dip donuts a few times if you want them completely covered.