

BAKED DONUTS

WITH CINNAMON SUGAR

 12 servings

 30 Minutes



INGREDIENTS

2 C flour
¼ C sugar
¼ C brown sugar
1 Tbsp cornstarch
1 tsp baking powder
¼ tsp baking soda
½ tsp salt
⅛ tsp nutmeg
1 C buttermilk
1 egg
½ tsp vanilla

DIRECTIONS

1. Preheat oven to 350
 2. Whisk together all dry ingredients
 3. Whisk together buttermilk, egg, and vanilla
 4. Add wet to dry until just combined. Don't overmix!
 5. Pipe batter into donut pan or silicone mold
 6. Bake 10-12 minutes
 7. Cool on wire racks
 8. Brush with melted butter and dip in cinnamon sugar
- You could also make a glaze with confectioner's sugar & milk, but cinnamon sugar is faster!