

Baked Glazed Donuts

Makes 12 doughnuts

Donuts:

2 cups cake flour (see Chef's Note below)
3/4 cup sugar
1 tsp cinnamon
1/2 tsp nutmeg
1 1/2 tsp baking powder
1/4 tsp baking soda
1/2 tsp salt
3/4 cup low-fat buttermilk, at room temperature
2 eggs, lightly beaten
2 tbsps unsalted butter, melted
2 tsp vanilla extract

Vanilla Glaze:

2 cups confectioners' sugar
3 tbsps unsalted butter, melted and slightly cooled
3–4 tbsps heavy cream
1 tsp pure vanilla extract
pinch salt
1–2 drops red food coloring
for garnish: rainbow sprinkles*

Preheat oven to 425°F and spray a standard doughnut pan with nonstick spray.

Whisk together cake flour, sugar, cinnamon, nutmeg, baking powder, baking soda, and salt in a large bowl. Combine buttermilk, eggs, melted butter, and vanilla in a medium bowl; add to flour mixture and fold in just until incorporated.

Spoon batter into a pastry bag fitted with a large round tip and fill each doughnut cup 3/4 full. Bake about 8 minutes, until the tops spring back when touched. Turn

doughnuts out on a wire rack to cool completely. Repeat with remaining batter, allowing pan to cool completely and spraying with nonstick spray in between batches.

Make the Glaze: Make the glaze: In a medium bowl, whisk the glaze ingredients together until completely smooth. Add more cream to thin or more confectioners' sugar to thicken, if desired. I always add a little salt to offset the sweetness.

Set rack with cooled doughnuts over a piece of waxed paper or inside a sheet pan. Dip each donut into the glaze, then place back on the rack. Top with sprinkles.

Donuts taste best the first day – store leftover donuts at room temperature or wrap well and freeze up to 2 months.

Chef's Notes:

To make your own cake flour, place 2 tablespoons cornstarch in an empty 1-cup measure, then top up with flour. Sift the mixture several times to evenly distribute the cornstarch (for each cup of flour called for, you will need 2 tbs cornstarch).

Freezing Instructions: You can freeze the glazed or plain donuts for up to 2 months. Thaw overnight in the refrigerator and warm up to your liking in the microwave. I usually just zap 'em for a couple seconds– even with the glaze on. Very tasty.

Double Batch: Instead of doubling the recipe, make two batches. I find it's easy to over-mix when working with a double batch in 1 bowl. Over-mixing may lead to too-dense donuts.