

BAKED DONUTS

ADAPTED FROM KING ARTHUR FLOUR

/ makes about 18 donuts /

Ingredients

¼ cup (4 tablespoons) butter

¼ cup vegetable oil

½ cup granulated sugar

1/3 cup brown sugar

2 large organic eggs

1 ½ teaspoons baking powder

¼ teaspoon baking soda

1 teaspoon ground nutmeg, to taste

¾ teaspoon salt

1 teaspoon vanilla extract

2 2/3 cups King Arthur Unbleached All-Purpose Flour

1 cup organic milk

PREHEAT OVEN TO 425° F.

STEP ONE Lightly grease two standard doughnut pans.

STEP TWO In a medium-sized mixing bowl, beat together the butter, vegetable oil, and sugars until smooth.

STEP THREE Add the eggs, beating to combine.

STEP FOUR Stir in the baking powder, baking soda, nutmeg, salt, and vanilla.

STEP FIVE Stir the flour into the butter mixture alternately with the milk, beginning and ending with the flour and making sure everything is thoroughly combined.

STEP SIX Spoon the batter into the lightly greased doughnut pans, filling the wells to about 1/4" shy of the rim.

STEP SEVEN Bake the doughnuts for 10 minutes. Remove them from the oven, and wait 5 to 7 minutes before turning them out of the pans onto a rack.



BERRY FRUIT GLAZE

1 c. powdered sugar

1/4 c. fresh berries

1 tsp. half and half

In a food processor or blender combine ingredients and blend until evenly combined. To thicken, stir in 1 tablespoon of powdered sugar at a time. To thin, stir in 1 teaspoon of half and half at a time. Thickness will vary depending on the berry used. Recipe adapted from Baking a Moment.

CHOCOLATE GLAZE

1 c. powdered sugar

3 tbsp. unsweetened cocoa powder

1/4 c. half and half

dash of sea salt

finely chopped cacao nibs

In a flat bottomed bowl, stir together ingredients until evenly combined. To thicken, stir in 1 tablespoon of powdered sugar at a time. To thin, stir in 1 teaspoon of half and half at a time. Sprinkle with cacao nibs. Recipe adapted from Joy the Baker.

GOOD
ON
PAPER