
Baked Donuts

12 portions

2-1/2 cups all-purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1 cup sour cream
3/4 cup light brown sugar,
packed
1/4 cup butter, melted
4 Tbsp. vegetable oil
1 tsp. vanilla extract
2 eggs
2 cups powdered sugar
1/4 cup milk

- 1 Preheat oven to 425-degrees.
- 2 Mix the flour, baking soda, baking powder, cinnamon, and nutmeg in a medium-sized bowl.
- 3 In a separate bowl, add the sour cream, brown sugar, butter, vegetable oil, and vanilla extract and mix well.
- 4 Add the eggs one at a time and mix well.
- 5 Finally, add the flour mixture and mix well.
- 6 Scoop the batter into a large bag and cut a small amount off of the tip of the bag.
- 7 Pipe the batter into the donut pan in a circle.
- 8 Bake for 10 minutes.
- 9 Make the glaze while the donuts are baking by mixing the two ingredients.
- 10 Once the donuts finish baking, place them into the glaze mixture one at a time. Set on a cookie rack to cool and harden. Allow the donuts to cool for about 30 minutes.