



Dipped in a vanilla glaze and topped with sprinkles or nuts, these donuts are a great way to give your family a fun treat. The donut is baked instead of fried, so it makes it a touch healthier. Tender and moist, your family will love them!

Glazed Donuts

Ingredients

2 1/4 cups flour
3 teaspoons baking powder
1/4 teaspoon baking soda
2/3 teaspoon salt
1/4 teaspoon nutmeg
5 tablespoons butter, melted
3 tablespoons vegetable oil
1 cup sugar
3 eggs
2 teaspoons vanilla extract
1 cup 2% milk
1 tablespoon lemon juice

Ingredients - Glaze

1 1/2 cups confectioners sugar
3 to 4 tablespoons milk
1 teaspoon vanilla powder
Sprinkles of choice

Instructions

Preheat oven to 425°F and spray 3 donut tins with non-stick cooking spray. Set aside.

Mix together the milk with the lemon juice and set aside for 10 minutes. In the meantime, whisk together the flour, baking powder, baking soda, salt, nutmeg, and sugar in a large mixing bowl and set aside. In a separate bowl, whisk the eggs, vegetable oil, and vanilla extract. Add the egg mixture to the dry ingredients followed by the milk mixture. Using a fork, combine until just blended. Add the melted butter and mix until just incorporated. The mixture will be a little loose.

Spoon into the prepared donut pans and bake for 8 to 10 minutes or until the top is golden brown and a toothpick inserted in the middle comes out clean. Let cool on wire racks for a few minutes.

Make the glaze by whisking the confectioners sugar and vanilla powder together. Add milk until it reaches a dripping consistency. Dip the donuts into the glaze, allowing it to drip off and leave just a coating. Dip the glazed donut immediately into the sprinkles.

Makes 18 donuts.