



These baked donuts are as light as air and explode with lemon flavors. Mixed by hand, they can be made in less than half an hour for a fast sweet treat your family will love. The addition of cornstarch makes them extremely fluffy and the simple glaze topping gives just the right amount of tart yet sweet flavor at the end.

Lemon Explosion Donuts

Ingredients

3/4 cup sugar
Zest of 1 lemon
3/4 cup milk
3/4 tablespoon white vinegar
1/4 cup vegetable oil
2 eggs
1 teaspoon lemon emulsion
1 1/4 cup flour
1/4 cup cornstarch
2 teaspoons baking powder
1/2 teaspoon salt

Ingredients - Glaze

1 cup confectioners sugar
Juice of 1 lemon
1 to 2 tablespoons cold water

Instructions

Preheat your oven to 400°F and spray donut pans with non-stick spray. Combine the milk and the vinegar in a measuring cup and let it rest for 5 minutes. In the meantime, combine the grated lemon zest with the sugar in a bowl and whisk until the lemon oil is absorbed by the sugar. In a separate bowl big enough for mixing, combine the flour, cornstarch, baking powder, and salt.

Once the milk has rested, add the eggs, oil, and lemon emulsion and whisk together. Add the wet mixture to the dry ingredients and mix until thoroughly combined. Transfer to a piping bag and pipe into the prepared donut pans.

Cook the donuts for 10 minutes and cool completely on a wire rack. While the donuts are cooling, prepare the glaze by blending together the icing sugar and lemon juice. Add water required to thin out the icing to a pouring consistency. Dip the cooled donut into the glaze to cover.

Makes 18 donuts.