



I'm a big fan of baked donuts. Soft and tender, with just the right amount of sweetness and none of that greasy aftertaste you get from fried donuts. These donuts are so easy to make you will never want the donut shop version again.

Chocolate Donuts

Ingredients

1 cup flour
1/4 cup cocoa
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon vanilla
1 egg
1/2 cup sugar
1/2 cup milk
1/4 cup sour cream
1/3 cup melted butter

Ingredients - Glaze

1/2 cup chocolate chips
3 tablespoons 35% cream
2 tablespoons butter

Instructions

Preheat the oven to 350°F and spray two donut trays (12 donuts). Sift the flour, baking powder, baking soda, and salt into a bowl. Stir in the sugar and set aside.

In a measuring cup, combine the egg, milk, sour cream, and vanilla. Stir until combined. Make a well in the center of the dry ingredients and pour in the egg mixture. Use a spoon to mix the batter two times. Add the melted butter and stir until the mixture is blended together.

Using a teaspoon, drop the batter into the prepared donut tray. Bake for 10 minutes and carefully invert onto a wire rack to cool.

While the donuts are cooling, prepare the glaze. Place the chocolate chips, cream, and butter in a bowl that sits on top of a low-boiling water bath. Stir until all the ingredients are melted, and the chocolate is smooth and shiny.

Dip the bottom of the donut (smooth rounded side) into the chocolate glaze and set it onto the serving plate. Do not stack the donuts on top of each other, as the chocolate is still soft and will stick to the other donut.

Makes 12 donuts.