

THYME & TEMP

MINI CAKE DONUTS

20-24 DONUTS
25 MINUTES

INGREDIENTS

DONUTS

1 1/4 cups all purpose flour
1/2 cup granulated sugar
1 1/4 tsp baking powder
1/2 tsp salt
1/2 cup buttermilk
1 egg, lightly beaten
1 1/2 tbsp butter, melted

ICING

1 cup powdered sugar
2 tbsp milk
1 tsp of any extract or juice
(i.e. lemon, vanilla, orange)
or, food coloring of any variety

INSTRUCTIONS

DONUTS

Sourced from *Family Fresh Meals*. Check out her blog!

Preheat oven to 425 F. In a large mixing bowl, sift together (or stir with a whisk), flour, sugar, baking powder and salt.

Add buttermilk, egg, and butter. Mix until just combined.

Scoop batter into a large ziplock style bag, or large piping bag and snip off the tip to fill doughnut pan. Fill each doughnut cup approximately 1/3- 1/2 full. The batter will rise quite a bit during baking.

Bake 5-7 minutes or until the top of the doughnuts spring back when touched.

Cool in pan 1-2 minutes, then transfer to a cooling rack.

ICING

In a small bowl, stir together sugar, milk and extract until sugar is completely dissolved.

Use immediately to glaze doughnuts. Dip each donut in glaze, then set on a plate.

Top with sprinkles while still wet.

