

Baked Donuts and Donut Wall

Serves: 10-12

Ingredients

- 2 cups unbleached all purpose flour
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- 2 teaspoons baking powder
- ½ cup sour cream
- ½ cup whole milk
- 1 teaspoon vanilla extract
- ½ cup brown sugar
- 5 tablespoons butter, melted and cooled
- 2 eggs

Instructions

1. Preheat oven to 350 degrees
2. In a large bowl, mix together the flour, salt, cinnamon, and baking powder
3. In another bowl, combine the sour cream, milk, eggs, sugar and melted butter with a whisk until well combined
4. Add the wet ingredients to the dry, slowly, while using a whisk, and stir until everything is well incorporated but do not over mix
5. Spray a donut mold pan (I like using the silicone ones) with cooking spray
6. The batter will be thick, so scoop it into a piping bag
7. Pipe the batter into the donuts, this will make 12 donuts
8. Bake at 350 for about 15-20 minutes or until the batter is set, careful not to over-bake
9. Allow to cool completely before frosting

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/baked-donuts-and-donut-wall/>

