

Easy Baked Donuts

from theDecoratedCookie.com

Ingredients

- 1.5 cups all-purpose flour
- .5 cups sugar
- 1 teaspoon baking powder
- .5 teaspoon salt
- 1 egg
- .5 to .75 cup heavy cream
- .25 cup infused oil
- 1 teaspoon vanilla extract

Icing and Topping

- 3 tablespoons milk or cream
- 1.5 cups icing sugar
- pinch of salt

Instructions

- Preheat oven to 400F.
- In a large bowl, place the flours, sugar, baking powder and salt. Whisk together.
- Add the egg, .5 cup of cream, oil and vanilla extract. Use a large whisk to mix it together. If the dough feels very thick, add up to .25 cup additional heavy cream.
- Transfer the mixture to a decoration bag and snip 1-inch from the tip. Close with a rubber band. Pipe rings into the mold cavities.
- Bake until the edges are golden and donuts spring back when pressed gently, 12-15 minutes.
- To make glaze, combine milk and icing sugar and mix well. To make the glaze thicker, add additional sugar. To thin, add additional milk or cream.
- Spread on the donuts once cooled.

Notes

Makes 10 donuts.