

“Easter Easy” Velvet Baked Donuts

Easy “one bowl” donuts you bake rather than fry.
Heat oven to 350°. Lightly spray donut tin with oil.

Stir together thoroughly:

- 1 cup + 1 tablespoon all purpose flour
- 1 tablespoons natural cocoa powder
- 1 teaspoon baking powder
- 1/3 cup sugar
- 1/2 teaspoon salt

Stir in:

- 2 tablespoons softened butter. (Softened in the microwave, but not melted.)
- 1/4 cup buttermilk
- 1/4 cup yogurt
- 1 teaspoon vanilla extract
- 1 large egg
- 1 and 1/2 teaspoon red food coloring

Stir together (it will fizz), and then stir into batter:

- Scant 1/2 teaspoon baking soda
- 1 teaspoon vinegar

Fill donut tin no more than 2/3 full. Bake 10 minutes or until the batter springs back when lightly touched.

Makes about 12 donuts.

To make these chocolate,

- Decrease flour to 1 cup and increase cocoa to 2 tablespoons
- Eliminate the red food coloring but add 1/4 teaspoon of nutmeg.

Sprinkle with sifted confectioners sugar or a simple glaze made with confectioners sugar and buttermilk.

Inspired by <http://www.laraferroni.com/2010/09/16/baked-chocolate-doughnuts/>

