

Classic Baked Donuts

Makes 18 donuts



Ingredients

For the Donuts

- ¼ cup (4 tablespoons) unsalted butter, softened
- ¼ cup canola oil
- ½ cup granulated sugar
- ⅓ cup brown sugar
- 2 large eggs
- 1 ½ teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon nutmeg
- ¾ teaspoon kosher salt
- 1 teaspoon pure vanilla extract
- 2 ⅔ cups all purpose flour
- 1 cup milk

For the Sugar Glaze

- 2 cups confectioners' sugar
- ¼ cup milk
- ¼ teaspoon vanilla bean paste

For Chocolate Glaze

- ½ cup semi-sweet chocolate chips
- 2 tablespoons unsalted butter
- 2 teaspoons light corn syrup
- 2 teaspoons water

Steps

1. Preheat oven to 400°F. Prepare three non-stick donut pans by spraying with non-stick spray or brushing with canola oil.
 2. In the bowl of a stand mixer beat together the butter, canola oil, and sugars until light, white and fluffy.
 3. Add the eggs, one at a time, beating until well combined. Stir in the baking powder, baking soda, nutmeg, salt and vanilla.
 4. Stir the flour into the butter mixture alternatively with the milk - beginning and ending with the flour. You want everything to be combined but be careful not to overmix.
 5. This batter is thick. Some people like putting the batter into a large zip top plastic bag and snipping off a corner and piping the batter in the donut pans - but I find that I lose a lot of batter that way. I use a small scooper and scoop a small amount on one side of the donut opening and another scoop on the other side. Then I use a small spoon to drag the batter together to make an enclosed ring. Whatever works for you, fill the donut pans evenly.
 5. Bake for 10 minutes or until golden brown. (one way to test if donuts are done is to press your finger on the top of the donut. If it leaves an indentation, they are not done. If the donut bounces back, they are done.)
 6. Let cool before removing from pan to completely cool before glazing.
 7. For the sugar glaze, combine all the ingredients in a small bowl ensuring there are no lumps. Add more sugar if you need it thicker, alternately add more milk if you need it a little thinner. Dip the donuts in the glaze and place them on a parchment paper lined baking sheet pan. Allow them to fully dry (about 30 minutes) before serving.
- For the chocolate glaze:** Place the chocolate chips, butter, corn syrup, and water in a medium bowl. Melt in 20 second increments in the microwave, stirring after each time, until completely melted and smooth. Dip the tops of the donuts into the chocolate glaze and then cover with sprinkles.
- *To make these lemon:** Omit the nutmeg and add 1 tablespoon lemon zest to the butter mixture. For the glaze, use 3 - 4 tablespoons of lemon juice instead of milk and a teaspoon of lemon zest instead of the vanilla bean paste.