

Chocolate Glazed Donuts

Makes 12 donuts



Steps

1. Preheat oven to 350°F. Prepare two non-stick donut pans by spraying with non-stick spray or brushing with canola oil.
2. Over a large bowl, sift the flour, cocoa powder, espresso powder, baking soda, baking powder, brown sugar, and salt.
3. In a separate bowl, whisk together the maple syrup, canola oil, eggs, pure vanilla extract and yogurt.
4. Add the wet ingredients into the dry and stir to bring ingredients together. Do not 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 scoop 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 - 12 minutes or until the tops are no longer glossy. 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 whisking well 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. If adding sprinkles, do it while the glaze is still wet. Allow them to fully dry (about 30 minutes) before serving.

Ingredients

For the Donuts

- 1 cup all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 teaspoon espresso powder (instant)
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- ½ cup brown sugar, packed
- Pinch of kosher salt
- 2 tablespoons maple syrup
- ½ cup canola oil
- 2 large eggs
- 1 teaspoon pure vanilla extract
- ¾ cup plain yogurt or buttermilk

For Chocolate Glaze

- 2 tablespoons unsweetened cocoa powder
- 1 ½ cups confectioners' sugar
- 3-4 tablespoons milk
- 1 teaspoon pure vanilla extract