

# Cinnamon Buttermilk Doughnuts

**Yield: 1 dozen donuts (depending on the pans you use)**

## **Doughnut Ingredients:**

3 cups all-purpose flour  
1 and 1/2 cups sugar  
1 tablespoon baking powder  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
1 teaspoon kosher salt  
1 cup PLUS 2 tablespoons buttermilk  
3 eggs, beaten  
1 and 1/2 teaspoon pure vanilla extract  
2 tablespoons unsalted butter, melted

## **For the topping:**

1/2 cup white sugar  
1/4 cup brown sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 cup canola oil



- Step 1:** Pre-heat oven to 325°F. Lightly spray a doughnut pan with non-stick cooking spray.
- Step 2:** In a large bowl whisk together flour, sugar, baking powder, nutmeg, cinnamon and salt.
- Step 3:** In a medium-size bowl beat together buttermilk, eggs, vanilla and melted butter.
- Step 4:** Make a well in the center of the dry ingredients and add the buttermilk mixture. Stir until everything is combined but do not overmix.
- Step 5:** Fill each doughnut cavity until about 3/4's full. Let doughnuts bake for about 8 – 10 minutes or until they are lightly browned around the edges and bounce back when you gently press on them.
- Step 6:** Allow the doughnuts to cool before removing from the pan.

## **Make the topping**

- Step 7:** Combine both sugars, nutmeg and cinnamon in a shallow pie plate.
- Step 8:** Lightly brush the tops of each doughnut with canola oil and then dip in the sugar mixture. Plate and serve!