

Baked Red Velvet Donuts

Yields 11 donuts and 12 mini donuts

Ingredients:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup sugar
- 1 large egg
- 2 tablespoons unsalted butter, melted
- 2 ounces unsweetened chocolate, melted
- 3/4 cup buttermilk
- 1/2 tablespoon vanilla extract
- 1 tablespoon red food coloring

For the vanilla glaze:

- 2 cups confectioners' sugar
- 1 tablespoon milk
- 1/2 teaspoon vanilla extract

Directions:

1. Preheat the oven to 350 degrees F. Coat a mini donut pan and/or donut pan with nonstick spray.
2. In a large bowl, combine the flour, baking powder, baking soda and salt.
3. In a large glass measuring cup or another bowl, whisk together the sugar and egg.
4. Whisk in the butter and chocolate.
5. Whisk in the buttermilk, vanilla and red food coloring.
6. Pour mixture over dry ingredients and stir using a rubber spatula just until moist.

7. Scoop the batter evenly into the donut pan.
8. Place into oven and bake for 6-8 minutes for the mini donuts and 10-12 minutes for the regular-sized donuts, or until the donuts are slightly browned and spring back when touched.
9. Remove from oven and cool completely on a wire rack before icing.
10. To make the glaze, combine the confectioners' sugar, milk, vanilla extract and 2 tablespoons hot water. Whisk until smooth. If the glaze is too thick, add hot water as needed.
11. Dip the top of each donut into the glaze.
12. Allow glaze to set before serving.

Printed from: <http://damndelicious.tumblr.com/>