

Chocolate Cinnamon Doughnuts

Yield: 20-24 doughnuts

For the doughnuts:

4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
4 tsp. baking powder
1 tsp. cinnamon
3/4 tsp. salt
1/4 tsp. baking soda
2 eggs, slightly beaten
1 1/4 cups sugar
1/4 cup vegetable oil
1 tsp. vanilla
3/4 cup buttermilk
Oil for frying

For the glaze:

4 cups powdered sugar
1 tsp. vanilla
1 tsp. cinnamon
5-6 tbsp milk

In a large bowl, combine the flour, cocoa powder, baking powder, cinnamon, salt and baking soda. In a separate bowl, combine the eggs and sugar until thick and lemon colored. Stir in the oil and vanilla. Add the dry ingredients and buttermilk alternately to the egg mixture, beginning and ending with the dry ingredients. Beat just until blended after each addition. Chill dough for two hours.

Roll dough onto a lightly floured surface to 1/2-in. thickness. Cut with a floured doughnut cutter. Fry in doughnuts in batches in 375°F oil, 1-2 minutes per side, turning once. Drain on a rack over paper towels.

In a medium shallow bowl, mix the glaze ingredients until well combined. Dip the tops of the doughnuts into the glaze and place glaze side up onto cooling racks to allow the glaze to set.

