

French Vanilla Glazed Baked Coffee Donuts

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Ingredients (makes 15):

1 tsp instant coffee granules
1/4 cup brewed coffee
1 3/4 cups flour
1/2 cup sugar
1/4 cup brown sugar
1 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
6 TBSP butter, melted and cooled slightly
3/4 cup buttermilk
2 eggs, room temperature

1 1/4 cup powdered sugar
1 tsp vanilla
4 - 5 TBSP French Vanilla creamer

Directions:

*Mix the instant coffee granules into the brewed coffee, stir to dissolve and set aside to cool.
*Preheat oven to 425 degrees. Grease 15 donut pan cups.
*Whisk together the flour, sugar, brown sugar, baking powder, baking soda and salt.
*Separately, whisk together the milk, coffee and eggs, then the melted butter. Add to the flour mixture, just until incorporated.
*Spoon or pipe evenly into the prepared donut pan(s). Bake for 10 to 12 minutes, or until the center springs back to the touch. Cool in the pans for 5 minutes before removing.
*Whisk together the powdered sugar, vanilla and as much French Vanilla creamer as is needed to get the mixture to a glaze consistency. Drizzle evenly over the warm donuts.