

Buttermilk Doughnuts with Cherry Glaze

Yield: 24 doughnuts plus 24 doughnut holes

For the doughnuts:

4 cups all-purpose flour
4 tsp. baking powder
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. baking soda
2 eggs, slightly beaten
1 cup granulated sugar
 $\frac{1}{4}$ cup vegetable oil
1 tsp. vanilla extract
1 cup buttermilk
Oil or shortening for frying

For the glaze:

4 tbsp. cherry jam
2 cups powdered sugar
3-4 tsp. milk (more if needed)

To make the doughnuts:

In a fryer or deep skillet, carefully heat the oil or shortening for frying to 375°F over medium to medium-high heat.

In a bowl, combine the all-purpose flour, baking powder, salt and baking soda. In a separate bowl, beat eggs and granulated 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.

Roll dough out on a lightly floured surface to $\frac{1}{2}$ -in. thick. Cut with a floured doughnut cutter.

Fry in batches until golden brown, about 1-2 minutes per side, flipping once. Remove doughnuts from the oil and drain.

To make the glaze: Whisk the glaze ingredients in a medium shallow bowl until smooth.

To glaze the doughnuts, dip one side of each doughnut into the glaze and place glaze side up on a rack to set.

****Note:** If you prefer, you can also shake the buttermilk doughnuts or doughnut holes in cinnamon/sugar combo or powdered sugar! I prefer to do that with the doughnut holes but like the actual doughnut glazed! :)

www.lovebakesgoodcakes.com