

# ALMOND MINI DONUTS *with a Cherry Glaze*

Donut recipe adapted from Sur La Table via SprinkleBakes

## INGREDIENTS:

donuts -

- 1 cup all purpose flour
- heaping 1/3 cup granulated sugar
- 1 t baking powder
- 1/4 t salt
- 6 T buttermilk
- 1/4 t almond extract
- 1 egg, lightly beaten
- 1 T butter, melted

glaze -

- 1 1/2 cups powdered sugar
- 1 T+ cherry juice\*

equipment -

- mini donut pan

\* Simply press thawed sour cherries into a fine mesh strainer over powdered sugar.

## DIRECTIONS:

- 1.** Preheat oven to 425°F. Spray mini donut pan with nonstick cooking spray.
- 2.** In a large mixing bowl, sift together the flour, sugar, baking powder and salt. Add buttermilk, egg, vanilla extract, vanilla seeds and butter and beat until just combined. (Transfer batter to a sandwich bag and snip off the end for easy donut pan filling.) Pipe donut batter into each donut cup approximately 1/2 full.
- 3.** Bake for 4-6 minutes or until the top of the donuts spring back when touched. Let cool in pan for 4-5 minutes before removing. Finish donuts with cherry glaze.
- 4.** Make glaze by whisking together powdered sugar and cherry juice until thin enough for dunking, but thick enough to do a good coat. Dunk the tops of the donuts in the glaze and set aside to set or pop in the fridge. Enjoy!