



welcomes you to

Delightful Mini Baked Donuts

with Pastry Chef Katie Rosenhouse

Baked Vanilla & Chocolate Donuts

Yield: 48 mini donuts

Ingredients:

For the donuts:

½ cup unsalted butter, softened

⅔ cup granulated sugar

1 large egg

½ tsp. vanilla extract or vanilla bean paste

1 ¼ cups all-purpose flour

1 tsp. baking powder

¼ tsp. kosher salt

½ cup whole milk

For the vanilla glaze:

2 cups confectioners' sugar

2 Tbsp. whole milk

Vanilla or other flavorings as desired

Pinch of kosher salt

For the chocolate glaze:

½ cup heavy cream

5 oz. dark chocolate

2-3 Tbsp. vegetable oil

Pinch of kosher salt

Procedure:

1. Preheat the oven to 375°F.
2. Line two baking sheets with parchment paper.
3. Spray to coat two mini donut pans with nonstick spray. Place onto one of the prepared baking sheets.
4. In a stand mixer fitted with a paddle attachment, beat the butter and granulated sugar until thoroughly combined.
5. Add the egg and vanilla; beat until smooth.
6. With the mixer turned off, add the flour, baking powder, salt, and milk. Beat until smooth.
7. Transfer half the batter to a piping bag, and cut a hole (about ½-inch wide) at the top.
8. Pipe rings of batter into prepared donut pans, filling each donut well about ½ way.
9. Bake for 8 to 10 minutes or until the donuts bounce back when poked.
10. Flip onto the sheet tray and remove from the molds.
11. Add cocoa powder and 1 Tbsp. water to remaining batter; mix until combined.
12. Transfer the molds to the remaining baking sheet, spray to coat again, and repeat the filling and baking process.
13. Set the donuts aside to cool completely.
14. Prepare the vanilla glaze by stirring the ingredients to combine.
15. Prepare the chocolate glaze by heating heavy cream in a small pot to a simmer. Remove from heat and whisk in chocolate until melted.
16. Add oil and salt; whisk until smooth.
17. Dip the cooled donuts into the glaze and garnish with sprinkles as desired. Let stand until set and serve.