

# Ovenbaked Mini Donuts

Course: **Cakes**

Servings	Prep time	Cooking time	Total time
12 servings	15 minutes	20 minutes	35 minutes

## Ingredients

### For the Donuts:

250 g (2 cups) flour
250 g (1 1/4 cups) sugar
1/2 tsp salt
2 tsp baking powder
1 tsp vanilla extract
250 ml (1 cup) warm milk
30 g (2 tbsp)melted butter
1 egg

### For the Glaze:

80 g (1/2 cup) white/dark chocolate
50-60 ml (3-4 tbsp) hot heavy cream
Food coloring (optional)
Sprinkles (optional)

## Directions

- 1 Preheat the oven** to 175°C (350°F).
- 2 Mix dry ingredients:** In a large bowl, combine flour, sugar, salt, and baking powder.
- 3 Mix wet ingredients:** In a separate bowl, mix 1 teaspoon vanilla extract, warm milk, melted butter, and the egg until well combined.
- 4 Combine dry and wet ingredients:** Pour the wet ingredients into the dry ingredients and mix until the batter is smooth.
- 5 Fill the donut pan:** Grease your donut pan and fill each cavity with the batter.
- 6 Bake:** Bake at 175°C (350°F) for 20-25 minutes, or until a toothpick inserted into the donuts comes out clean.

- 7 Prepare the glaze:** Melt 80 grams of white or dark chocolate with hot heavy cream. Add food coloring if desired.
- 8 Decorate:** Dip the cooled donuts into the glaze and decorate as you like.
- 9 Enjoy:** Once the glaze is set, your adorable homemade donuts are ready to enjoy!