

BAKED CHOCOLATE DONUTS

Ingredients:

- 2 eggs
- 1 cup sugar
- 4 tbsp oil
- 2 tsp vanilla extract
- 2 cups flour
- ½ cups cocoa
- 1 tsp baking soda
- 1/4 tsp salt
- 1/2 cup water
- 1/2 cup rich whip,
not whipped

Icing:

- 3/4 cup rich whip
- 1 tsp vanilla extract
- 1/2 cups chocolate chips
- 1/4 cups corn syrup
- 1 cup confectioner's sugar

Directions:

1. Mix all donuts ingredients together by hand. The batter will be thick.
2. Use a cookie scoop to fill the donut pan halfway. For mini donuts, use a piping bag to squeeze the batter into the molds.
3. Bake at 350°F for 20 minutes.

Prepare the Icing:

1. Heat the whip in a small pot. Add vanilla, corn syrup, confectioner's sugar and mix well.
2. Take off the heat, add chocolate chips, and stir until melted and smooth. If it's too thin, let it sit for a few minutes to thicken.
3. Dip each donut in the icing and add sprinkles or your favorite toppings. ENJOY!



DAIRY DONUTS

Ingredients:

- 2 cups flour
- $\frac{3}{4}$ cup sugar
- 2 tsp baking powder
- $\frac{1}{2}$ tsp kosher salt
- $\frac{3}{4}$ tsp cinnamon
- $\frac{3}{4}$ cup milk
- 2 eggs
- 3 tbsp melted butter
- 2 tsp vanilla extract

Icing:

- 1 cup confectioner's sugar
- 2-3 tbsp milk
- $\frac{1}{2}$ tsp vanilla extract
- Food coloring, sprinkles or other toppings

Directions:

1. Heat oven to 350°F. Lightly spray the donut pan or donut maker.
2. In a big bowl, mix the flour, baking powder, cinnamon, and salt.
3. In another bowl, mix eggs and sugar. Add milk, melted butter, and vanilla. Stir well.
4. Pour the wet mix into the dry mix and gently stir until just mixed.
5. Spoon or pipe the batter into the donut pan, filling each spot about halfway.
6. Bake for 11-14 minutes until lightly golden. Let cool.

Prepare the icing:

Mix powdered sugar, milk, and vanilla until smooth. Dip each donut in the icing, add sprinkles or toppings, and let set.

ENJOY!

