

Vanilla Doughnuts or Muffins
From The Cook's Life
Makes 12 doughnuts or muffins

If you don't have a doughnut pan, you can bake these in a standard muffin pan.

½ cup all-purpose flour*
½ cup white whole wheat flour*
6 tablespoons sugar
½ teaspoon baking soda
½ teaspoon salt
2 tablespoons butter, melted
2 teaspoons vanilla
6 tablespoons buttermilk
2 eggs, beaten

*These work perfectly fine with 1 cup of all-purpose flour if you prefer.

Glaze:

1 teaspoon butter (basically a pat of butter)
1 teaspoon vanilla
1½ cups powdered sugar
3 tablespoons water

Grease two 6-well doughnut pans or a 12-cup muffin pan. Preheat oven to 350 degrees.

Mix together flour, sugar, baking soda and salt. In another bowl, mix together butter, vanilla, buttermilk and eggs. Add egg mixture to dry mixture and stir gently until no dry pockets of flour remain. Do not beat. Fill doughnut pan, using 3 small (size 100) cookie scoops of batter per well, or about 3 tablespoons batter. Evenly space the three blobs of batter around the center post of each well. Or fill muffin cups about half full. Bake 8-10 minutes or until doughnuts (or muffins) are just golden on top, golden brown on the bottoms and bounce back when touched.

While doughnuts are baking make the glaze. In a small bowl, melt the butter and add powdered sugar and vanilla. Add a tablespoon of water and mix in as much powdered sugar as possible. Add another tablespoon of water and mix until you have a smooth, thick glaze. Add the last tablespoon of water to make a very thin glaze. It will seem like all the water will not mix in, but keep stirring until it does. Adding the water gradually helps to avoid lumps – don't be tempted to add it all at once.

As soon as doughnuts (or muffins) are done, remove them from the pans one at a time and dip the tops in the glaze. Move to a plate to cool. If any glaze remains when all doughnuts are dipped, use a spoon to drizzle over the doughnuts. As the doughnuts cool, the glaze will dry to a clear finish. If you are doing muffins, you might want to poke a

few holes in the tops and drizzle on additional glaze. They don't have as much surface area as the doughnuts and need a little help to absorb more glaze.

As with all doughnuts, these are best the day they are made, but they are still pretty tasty the next day. You might want to warm them for 10 seconds in the microwave if you are eating them the next day.