

# How to Make Baked Donuts

## Chocolate Baked Cake Donut

1 1/2 cups all-purpose flour  
1/3 cup cocoa  
1 teaspoon baking powder  
1 pinch salt  
2 large eggs  
2/3 cup granulated sugar  
1 teaspoon vanilla  
1/2 cup milk  
2 tablespoons butter, melted  
1 cup powdered sugar  
2 tablespoons water  
1/2 teaspoon vanilla

Preheat the oven to 325 degrees. Grease a baked donut pan.



1. Combine the flour, cocoa, baking powder, and salt in a large bowl.
2. In another bowl, whisk the eggs with the sugar, vanilla, milk, and melted butter.
3. Add the liquid mixture to the flour mixture a third at a time, stirring after each addition. Stir until the batter is smooth.
4. Fill the donut cavities 2/3 full of batter. This recipe will make 12 large donuts.
5. Bake for eight minutes. Cool for several minutes in the pan and then remove the donuts with a silicone spatula to completely cool on a rack.
6. For the glaze, mix the water a little at a time into the powdered sugar until it is the desired consistency, adding the vanilla.
7. Glaze the donuts and let the glaze dry while the donuts are sitting on a rack.

## Frosted Spice Baked Cake Donuts

2 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon nutmeg  
1/2 teaspoon cinnamon  
1/2 teaspoon salt  
2 large eggs  
3/4 cup granulated sugar  
1 teaspoon vanilla  
1/2 cup milk  
2 tablespoons butter, melted  
1 cup powdered sugar  
2 tablespoons butter, melted  
2 tablespoons water  
1/2 teaspoon vanilla

Preheat the oven to 325 degrees. Grease a baked donut pan.

1. Combine the flour, baking powder, spices, and salt in a large bowl.
2. In another bowl, whisk the eggs with the sugar, vanilla, milk, and melted butter.
3. Add the liquid mixture to the flour mixture a third at a time, stirring after each addition. Stir until the batter is smooth.
4. Fill the donut cavities 2/3 full of batter. This recipe will make 12 large donuts.
5. Bake for eight minutes. Cool for several minutes in the pan and then remove the donuts with a silicone spatula to completely cool on a rack.
6. For the glaze, mix the water a little at a time into the powdered sugar until it is the desired consistency, adding the butter and vanilla. Frost the donuts.