



Baked Chocolate Donuts

These rich and flavorful chocolate donuts can be iced with an array of toppings.

Preheat oven to 325°F

Two 6-well donut pans, sprayed with nonstick spray

Or mini donut pans

Makes about 12 to 24 donuts

1-1/2 cups	all-purpose flour
2/3 cup	granulated sugar
1/3 cup	unsweetened cocoa powder
1 tsp	baking powder
1/4 tsp	salt
2	large eggs, beaten
1/4 cup	heavy cream
1/4 cup	whole milk
2 tbsp	canola oil
1 tsp	pure vanilla extract

1. In a large bowl, whisk together flour, sugar, cocoa, baking powder and salt. Set aside.
2. In another bowl, whisk together eggs, cream, milk, oil and vanilla. Add to flour mixture and mix with a rubber spatula just until incorporated.
3. Spoon batter into resealable freezer bag or pastry bag (see page xx) and fill each prepared well two-thirds full.
4. Bake in preheated oven until donut springs back when lightly touched, 10 to 14 minutes.
5. Let donuts cool in pans on a rack for 5 minutes. Turn out of pans onto rack and let cool completely prior to icing.