

Cinnamon Buttermilk Donuts

Makes 1-2 dozen donuts *depending on the size of the donut pans



Recipe from myclasscancook.com

Ingredients

Doughnut Ingredients

- 3 cups all-purpose flour
- 1 ½ cups sugar
- 1 tablespoon baking powder
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cinnamon
- 1 teaspoon kosher salt
- 1 cup PLUS 2 tablespoons buttermilk, shaken
- 3 eggs, beaten
- 1 and ½ teaspoon pure vanilla extract
- 2 tablespoons unsalted butter, melted

For the topping:

- ½ cup white sugar
- ¼ cup brown sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ cup canola oil

Steps

1. Preheat oven to 325°F. Prepare three non-stick donut pans by spraying with non-stick spray or brushing with canola oil.
2. In a large bowl whisk together flour, sugar, baking powder, nutmeg, cinnamon and salt.
3. In a medium-size bowl beat together buttermilk, eggs, vanilla and melted butter.
4. Make a well in the center of the dry ingredients and add the buttermilk mixture. Stir until everything is combined but do not overmix.
5. Some people like putting the batter into a large zip top plastic bag and snipping off a corner and piping the batter in the donut pans – but I find that I lose a lot of batter that way. I use a small scoop and scoop a small amount on one side of the donut opening and another scoop on the other side. Then I use a small spoon to drag the batter together to make an enclosed ring. Whatever works for you, fill the donut pans evenly – about ¾ of the way full in each cavity.
6. Let doughnuts bake for about 8 – 10 minutes or until they are lightly browned around the edges and bounce back when you gently press on them.
7. Allow the doughnuts to cool before removing from the pan.

Make the topping

1. Combine both sugars, nutmeg and cinnamon in a shallow pie plate.
2. Lightly brush the tops of each doughnut with canola oil and then dip in the sugar mixture. Plate and serve!