Strawberry Donuts

Makes 8 donuts *depending on the size of the donut pans

Recipe from myclasscancook.com

Ingredients

Doughnut Ingredients
- 1 cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 large egg
- ½ cup granulated sugar
- ¼ cup oil
- ¼ cup sour cream
- ½ teaspoon vanilla extract
- ½ cup fresh strawberries, diced small

Strawberry Glaze:
- 1 cup powdered sugar
- 2 fresh strawberries, hulled
- 1 teaspoon lemon zest

Steps

1. Preheat oven to 350°F. Prepare two non-stick donut pans by spraying with non-stick spray or brushing with canola oil.
2. In a large bowl, whisk together flour, baking powder, baking soda, and salt; set aside.
3. In a separate bowl, whisk the egg, sugar, oil, sour cream, and vanilla together until combined.
4. Add the flour mixture to the egg mixture and stir until just combined. Fold in the chopped fresh strawberries.
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 10-12 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. To make the strawberry glaze, mash strawberries in a small bowl until liquified. Add the powdered sugar and lemon zest if using. Whisk together until smooth, adding milk or additional powdered sugar to desired consistency.

2. When the donuts are cool, turn them upside down and drudge the top in the strawberry glaze. You can spoon the glaze too if you prefer. If you want to add sprinkles, now is the time, or powdered/freeze- dried strawberries would be nice too!