

Easy Gluten Free Baked Donuts

Ingredients

2 cups (320g) Manhattan Blend
1 ½ cups (300g) sugar
2 teaspoons baking powder
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon kosher salt
1 large egg
1 ¼ cups (310 ml) whole milk
2 tablespoons (30g) unsalted butter, melted
2 teaspoons pure vanilla extract

Topping:

8 tablespoons (1 stick) unsalted butter
½ (100g) cup sugar
1 teaspoon ground cinnamon

Directions:

Preheat the oven to 350 degrees. Spray 2 doughnut pans well.

Mix into a large bowl, mix together Manhattan Blend, sugar, baking powder, cinnamon, nutmeg, and salt. In a small bowl, whisk together the egg, milk, melted butter, and vanilla. Stir the wet mixture into the dry ingredients until fully combined.

Spoon the batter into the baking pans, filling each one a little more than ¾ full. Bake for 25 minutes, or until the doughnuts are golden brown

and a toothpick comes out clean. Allow to cool for 5 minutes, then tap the doughnuts out onto a sheet pan.

For the topping, melt the 8 tablespoons (120g) of butter in an 8-inch sauté pan. Combine the sugar and cinnamon in a small bowl. Dip each doughnut first in the butter and then in the cinnamon sugar, either on one side or both sides.