

4th OF JULY BAKED ORANGE DONUTS

(from the Bewitching Kitchen)

100g granulated sugar
Zest of 1 large orange
160 g cake flour, sifted
1 + ¼ tsp baking powder
¼ tsp salt
½ cup buttermilk
1 egg
1 tbsp butter, melted
½ teaspoon vanilla paste

Spray your donut pans with a very light coating of baking spray. I used one mini donut pan and one regular size. Heat oven to 400 F.

In a small bowl combine sugar and orange zest until the sugar is moistened and fragrant. In a large mixing bowl, sift together cake flour, baking powder, and salt. Stir in sugar mixture.

Add buttermilk, egg, butter, and vanilla and stir until just combined. Add batter to a piping bag and fill each donut cup approximately one-half full.

Bake for about 10 minutes or until the top of the donuts spring back when touched. Let cool in pan for 4–5 minutes before removing. Finish the donuts with melted Candy Melts and add sprinkles before it sets.