



# Noreen's Kitchen

## Baked Cake Donuts

### Ingredients

#### Makes approximately 12

2 3/4 cup all purpose flour	2 eggs
1/2 cup granulated sugar	1/4 cup melted butter
1/2 cup brown sugar	1/4 cup vegetable oil
1 1/2 teaspoons baking powder	1 tablespoon vanilla extract
1/2 teaspoon baking soda	1 teaspoon ground nutmeg
1 teaspoon salt	Powdered sugar for coating
1 cup milk	Cinnamon sugar for coating

### Step by Step Instructions

Preheat oven to 425 degrees

Prepare two donut pans (12 donuts total) with vegetable oil spray.

Cream together butter, oil and sugars until smooth and creamy.

Add in 1 egg at a time, mixing well in between each addition

Mix in baking powder, baking soda, salt, vanilla and nutmeg until well combined.

Add flour and milk alternately in thirds, beginning with flour and ending with milk. Blending well in between each addition.

Transfer batter to a zip top bag or pastry bag. Pipe batter into the wells of the donut pan, filling about 3/4 full.

Rap the pan on the counter to remove any air holes and help the batter to settle evenly.

Bake for 12 to 15 minutes or until a toothpick inserted comes out clean.

Remove from oven and allow donuts to cool in the pan for five minutes.

Remove donuts to a wire rack to cool completely.

Leave donuts plain or roll them in powdered sugar.

If you would like to cover in cinnamon sugar, dip the tops in melted butter then into the cinnamon sugar. This will help the sugar to stick to the donut.

**Enjoy!**