

Baked Red Velvet Donuts

Prep time	Cook time	Total time
15 mins	15 mins	30 mins

Red velvet meets baked donuts in this striking breakfast treat.

Serves: 1 dozen donuts

Ingredients

Donuts

- 2¼ cups flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup sugar
- 1 large egg
- 2 tablespoons unsalted butter, melted
- 2 ounces unsweetened chocolate, melted
- ½ tablespoon vanilla extract
- ½ cup buttermilk
- 1 tablespoon red food coloring

Icing

- 2 tablespoons hot water
- 2 cups confectioners' sugar
- 1 tablespoon milk
- ½ teaspoon vanilla extract

Instructions

Donuts

1. Preheat the oven to 350F. Spray a donut pan with cooking spray.
2. In a large bowl, combine the flour, baking powder, baking soda and salt.
3. In another bowl, mix together the sugar and egg. Add the melted butter and melted chocolate to the egg/sugar mixture. Add in the vanilla and buttermilk and red food coloring.
4. Gradually add the dry ingredients to the wet mixture, mixing just until combined. Fill the donut pan with the batter, filling each about ¾ full. Bake in the preheated oven for 12-15 minutes.

Icing

1. In small bowl, stir together all ingredients until sugar is completely dissolved. Use immediately to glaze donuts. You can either toss them in or dip just the tops. If the glaze starts to harden you can add more hot water.
2. -----
3. Donut recipe adapted from [Bittersweet](#)
4. Icing recipe from [Velveteen Baker](#)

Recipe by Taste and Tell at <http://www.tasteandtellblog.com/red-velvet-week-baked-red-velvet-donuts/>

