

COFFEE CAKE DONUTS

Dunn Family



Ingredients

For the donuts:

1 cup all-purpose flour
½ cup light brown sugar, packed
½ tsp salt
1 tsp baking powder
½ cup full-fat sour cream
2 ½ Tbsp unsalted butter, melted
1 large egg, at room temperature

For the crumb topping:

¼ stick cold unsalted butter, cut into tiny cubes
¼ cup granulated sugar
3 ½ Tbsp all-purpose flour
¼ tsp cinnamon

For the vanilla glaze:

½ cup confectioners' sugar
½ Tbsp whole milk
½ Tbsp vanilla extract

Instructions

1. Preheat oven to 350 degrees
2. Spray a 6-mold donut pan with non-stick baking spray, set aside



For the crumb topping:

1. In a small bowl combine the sugar, flour and cinnamon.
2. Add in the butter cubes and quickly work them into the mixture until it resembles a coarse meal.
3. Chill the topping in the freezer while making the donut batter.

For the donuts:

1. In a large bowl whisk together the dry ingredients.
2. In a separate bowl whisk together the wet ingredients.
3. Gently fold the wet mixture into the dry mixture
4. Spoon the batter into the prepared donut pan.
5. Divide crumb topping evenly among donut tops
6. Bake for 10-11 minutes or until donuts spring back when lightly pressed
7. Allow donuts to cool for 10 minutes in the pan before gently lifting them out and transferring to a wire rack to cool.

For the vanilla glaze:

1. In a small bowl whisk together the confectioners' sugar, milk and vanilla.
2. Drizzle over donuts and serve.