

Baked Strawberry Donuts

Donuts:

2 C all-purpose flour
½ C granulated sugar
½ t baking soda
½ t salt
¾ C buttermilk
¼ C vegetable oil
1 t vanilla extract
2 large eggs
2/3 C finely chopped strawberries

Strawberry Glaze:

3 C powdered sugar
½ C finely chopped strawberries
½ C freeze-dried strawberries (finely crushed to powder)

Directions:

Donuts:

1. Preheat oven to 375 F
2. Grease donut pan
3. In a large mixing bowl, whisk together flour, sugar, baking soda and salt, and set aside
4. In a separate mixing bowl, whisk together buttermilk, vegetable oil, vanilla and eggs.
5. Pour wet mixture into flour mixture and stir with a wooden spoon, just until combined
6. Gently fold in 2/3 C finely chopped strawberries
7. Spoon 2 ½ T batter evenly into the well of each donut pan
8. Bake for 11-13 minutes or until a toothpick comes out clean
9. Allow to cool in pan for several minutes, then invert onto a wire rack to cool completely
10. One cool, dip top halves of donuts in the glaze* allow to set for 5 minutes

*Strawberry Glaze:

1. Prepare glaze just before dipping the cooled donuts

2. In a mixing bowl, combine $\frac{1}{2}$ C of finely chopped strawberries and half of the powdered sugar
3. Stir until the mixture starts to become moistened, then allow to rest 1 minutes
4. Add in the remaining powdered sugar and freeze-dried strawberry powder, and stir until well combined.