

Honey Donuts

A recipe by KC Coake and posted on realcoake.com

Servings: 12 - 20 Donuts

Prep & Cook Time: About 45 minutes

Ingredients:

- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup honey
- 2 tablespoons unsalted butter, melted
- 1/4 cup plain Greek yogurt
- 1 egg
- 1 1/2 teaspoon vanilla

Icing

- 1 cup confectioners sugar
- 2 teaspoons vanilla
- 6 teaspoons milk

Topping

- Colored dusting sugars
- Domino Honey Granules

Directions:

1. Preheat electric donut baker.
2. Whisk together flour, baking powder and salt in a bowl
3. In a separate bowl, whisk together honey, butter, yogurt, egg and vanilla.
4. Pour wet ingredients into bowl with dry ingredients and mix with a rubber spatula.
5. Fill a piping bag with dough.
6. Pipe dough into the electric donut baker and bake until golden brown. Watch carefully as honey has a lower burn point and will cook more quickly.
7. Remove from pan and allow to cool.
8. Meanwhile, mix sugar, vanilla and milk in a small bowl for the icing. For the topping, mix equal parts dusting sugar and Domino Honey Granules.
8. Dip in icing and then in sprinkle mixture.

