



Baked Donuts

NIBBLEDISH CONTRIBUTOR

Ingredients

(A)

- 1 cup all-purpose flour
- 1/3 cup sugar
- 3/4 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt

(B)

- 1 egg
- 1 tub (150 gm) plain yogurt
- 1 tablespoon canola oil
- 2 teaspoons lemon juice
- 1 teaspoon vanilla extract

Toppings: sweeten coconut flakes & semi-sweet chocolate chips (or peanut butter chips)

Instructions

1. In a big bowl, combine (A).
2. Push the flour to the side and in the center, add in (B). Mix (B) well with a spatula and mix the flour in to just combine. Set aside.

3. Spray the donut pan with nonstick cooking spray and divide the sweeten coconut flakes and chocolate chips at the bottom of each of the donut tube pans. Divide batter among pans. Place the batter only half full so that you will see donut hole when baked. 3/4 full will not be able to see any donut hole when baked.

4. Bake at 400°F for 10 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to wire rack.