

Baked Sour Cream Donuts

from *Cathy's Kitchen*

Ingredients

$\frac{2}{3}$ cup sour cream
1 large egg
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{4}$ cup avocado oil
 $\frac{3}{4}$ cup brown sugar
1 cup flour
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon nutmeg
 $\frac{1}{8}$ teaspoon cinnamon



For glaze

2 cups powder sugar
4-6 tablespoons milk
 $\frac{1}{2}$ teaspoon vanilla

Directions

Preheat oven to 350°F. Grease two donut pans with butter, set aside.

Whisk or sift flour, soda, and salt into a bowl. Mix together sour cream, egg, vanilla, oil, and sugar in a bowl, then add dry ingredients to mixture.

Use a cake decorating bag to pipe batter into donut pans evenly. Bake for 12 - 14 minutes or until top feels springy to the touch or the edges are turning golden brown. Remove from oven. Cool in pan 10 minutes before flipping donuts upside down onto a cooling rack to remove from pans.

While donuts are cooling make the glaze. In a small bowl combine powdered sugar, milk, and vanilla. Glaze needs to be thin for dipping the donuts. Add more sugar or milk to get the right the consistency that's right for you.

Before glazing, place waxed paper, paper towel, or large cookie sheet beneath a another cooling rack to catch excess and easy clean up. Once the donuts are cooled some begin dipping, flipping over to coat both sides before placing onto the prepared cooling rack. Repeat the dipping process until done. Allow glaze set for a few minutes and then enjoy!

Yields 9-12 donuts

Note: Rain's original says 9 donuts. I did that last time and mine were too big, so this time I filled both pans fearing I would make the same mistake. I was wrong, I need to adjust next time. Also, Rain did not list nutmeg and cinnamon. I incorporated these after reading a different recipe. Her's taste incredible without these added spices.