

Meyer Lemon Baked Doughnuts by Lynn's Recipes



Lynn demonstrates how to make delicious Meyer Lemon Baked Doughnuts that would make a great breakfast or snack. Adapted from Wilton.

Ingredients:

Doughnuts:

- 2 cups cake flour or all purpose flour, sifted
- $\frac{3}{4}$ cup granulated sugar
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon ground nutmeg
- 1 teaspoon salt
- Zest of 1 Meyer lemon, reserve juice for glaze
- $\frac{3}{4}$ cup buttermilk
- 2 eggs, lightly beaten
- 2 teaspoons butter, melted

Glaze:

- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- Juice of one Meyer lemon (use the lemon that you previously zested)
- 2-3 Tablespoons milk, optional, if needed to thin glaze

Preheat oven to 425°. Spray doughnut pan with nonstick cooking spray and set aside.

In a large mixing bowl, sift together flour, sugar, baking powder, nutmeg, salt and zest. Add

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buttermilk, eggs and butter. Beat until just combined. Fill each doughnut cup approximately 2/3 full. It is super easy to do this if you put the batter in a Ziploc bag, cut off the tip and pipe it into the pan.

Bake 7-9 minutes or until the top of the doughnuts spring back when touched. Let cool in pan 4-5 minutes before removing. Remove doughnuts from pan and let cool on a cooling rack. Place a piece of parchment paper under the rack to catch the glaze. You can also put the cooling rack and parchment paper in a rimmed cookie sheet and there will less mess to clean up.

While the doughnuts are baking, make the glaze. Mix powder sugar, vanilla, and lemon juice. If the glaze is too thick, add a Tablespoon of milk and more as needed.

Dip the doughnuts in the glaze. Set back on cooling rack for glaze to set. If you have enough glaze, you can dip again for more glaze, if desired.

They last a few days in an airtight container or a few weeks in the freezer, without the glaze.

*If you don't have buttermilk, add 1 Tablespoon of white vinegar to 1 cup of milk. Only use ¾ of a cup for this recipe.

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