

Strawberry Glazed Doughnuts by Lynn's Recipes



Lynn demonstrates how to make baked Strawberry Glazed Doughnuts. This is a great breakfast treat. Makes 10 doughnuts. From Pinterest.

Ingredients:

Doughnuts:

- 1 cup flour
- 1/3 cup sugar
- 1 teaspoon baking powder
- 1/4 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/3 cup milk
- 1 egg
- 1 Tablespoon melted butter
- 10 medium to large strawberries (between 1/2 and 3/4 cup, depending on size)
- 2 teaspoons strawberry jam
- 1 Tablespoon pure maple syrup

Glaze:

- 3 cups powdered sugar
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla
- 1/2 cup milk

Preheat oven to 425°. Spray doughnut pans with baking spray. Set aside.

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In a small food processor or blender, puree the strawberries that have been washed and hulled with the strawberry jam. Set aside.

To make the doughnuts, combine dry ingredients in a large bowl and whisk together. Create a well in the center of the dry ingredients and add in milk, egg, butter, and maple syrup. Stir until well combined. Stir in the strawberry mixture, starting with about ½ of it and adding more only if needed. Batter should be wet, but not runny. Put dough into a pastry bag or plastic bag and snip approximately 1" off the end. Pipe the batter into each well. Bake for 7-9 minutes until doughnuts spring back when touched. Let cool five minutes and turn onto a cooling rack to cool completely. While the doughnuts are cooling, make the glaze. To make the glaze, whisk all ingredients together until smooth. When the doughnuts are cooled, dip each into the glaze, (you can dip them twice, if you desire) and place back on the cooling rack to let the glaze set.

[Link to Doughnut Pan](#)

[Link to Cuisinart Food Processor](#)

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