

## Lemon Donuts with Lemon Glaze

1-1/2 cups flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon baking powder  
1 cup sugar  
1 vanilla bean  
1 lemon  
2 eggs, slightly beaten  
1/2 cup canola oil  
2 tablespoons half and half (or milk)



For Glaze

juice of one lemon  
1-1/2 cups powdered sugar

Spray two donut pans with non-stick spray and set aside. Preheat oven to 350 degrees. Combine first five dry ingredients in a large bowl. Scrape the seeds from the vanilla bean and add to dry ingredients. Zest the lemon, chop finely and add to dry ingredients. Add eggs, oil, and half and half, stirring gently only until combined. Batter will be very thick and sticky. Load 1/2 of batter into a piping bag, cut off the end. Pipe into six donut wells. Repeat with remaining batter and another donut pan. Bake at 350 degrees for 15-16 minutes, only until top springs back when lightly touched and donuts are lightly browned. Do not over-bake. Allow to cool for a couple of minutes, then remove from pans and put on wire racks to cool. Drizzle with lemon glaze.

**[From My Carolina Home](#)**

***A blog about quilting, cooking, reading books,  
gardening, crafting, sewing, photography and more***