



Carole's Donut Recipes From My Carolina Home

Thank you for downloading my donut recipe ebook!

My biggest tip is to use a pastry bag for filling the donut wells. These aren't expensive, you can pick up a box of them when you get your donut pans. Trust me, you will be much happier as these batters are difficult to spoon into the pans. Alternately, if you don't have them, use a plastic sandwich bag with the corner cut off.



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. Yield 12 donuts.

Spiced Pumpkin Cake Donuts



1-1/2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1-1/2 teaspoons cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1 cups sugar
2 eggs
1 can pumpkin puree
1 teaspoon real vanilla extract
1/4 cup canola oil
No-stick spray, or butter

Optional – Powdered or granulated sugar, and cinnamon for garnishing
Preheat oven to 350 degrees. Grease 2 donut pans with butter or non-stick spray. Mix dry ingredients in a bowl and set aside. Beat sugar and eggs until frothy. Add pumpkin, vanilla and oil. Combine well. Add dry ingredients and stir gently with a spoon just until combined. Scoop into a pastry bag, cut off the tip, and pipe into greased donut pans. Bake 15-20 minutes, or until donuts spring back gently. Remove from pan to a wire rack. Sprinkle with powdered sugar and cinnamon if desired, or make a light glaze with powdered sugar, cinnamon and milk – ratios to taste.

Apple Cake Donuts



1-1/2 cups flour
2 teaspoons cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
1 cup sugar
2 eggs, slightly beaten
1/2 cup canola oil
1 teaspoon vanilla
1-1/4 cup diced fresh apples (about 3 gala size apples)

Spray two donut pans with non-stick spray and set aside. Preheat oven to 350 degrees. Combine first six dry ingredients in a large bowl. Add eggs and oil, stir gently only until combined. Add apples, stir to distribute evenly. 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. Dust with powdered sugar, cinnamon sugar, or drizzle with glaze if you like.

Oatmeal Cinnamon Cake Donuts



1-1/2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
1 cup sugar
2 teaspoons cinnamon
1 teaspoon vanilla
2 eggs, slightly beaten
1/2 cup canola oil
2 tablespoons half and half
1/4 cup quick cooking oatmeal
1/4 cup dried cranberries (or raisins)

Spray two donut pans with non-stick spray and set aside. Preheat oven to 350 degrees. Combine first six dry ingredients in a large bowl. Make a well in the center of the dry ingredients. Add eggs, oil, vanilla and half and half, stirring gently only until combined. Batter will be very thick and sticky. Add oatmeal and cranberries, and stir only to combine. 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 five minutes, then remove from pans and put on wire racks to cool. Drizzle with glaze made with powdered sugar and milk, or sprinkle with powdered sugar if desired.

There will be more donut recipes on my blog coming soon!

[From My Carolina Home](#)