

## RECIPES

# baked mini donuts



YUMMY CINNAMON DONUTS BAKED NOT FRIED.

### RECIPE

1 1/2 cups of plain flour  
1/2 cup of caster sugar  
1 1/2 tsp baking powder  
1/2 tsp salt 125 grams of softened butter  
3/4 cup of whole milk  
1 large egg

#### For coating

ground cinnamon spice  
caster sugar  
melted butter

#### Makes 72 mini donuts

- Preheat your oven to 180 degrees celsius or 350 Fahrenheit
- Combine flour, caster sugar, baking powder and salt in your mixer bowl
- Add the butter, egg and milk and beat on low in your electric mixer for about a minute until the batter is a smooth and thick consistency
- Spray the donut baking tray with non stick baking spray
- Spoon about 1 teaspoon of the mixture into each mini donut hole being careful to leave the centre of the donut free from batter
- Bake for 15 minutes
- In a small bowl mix a teaspoon of ground cinnamon with 1/2 a cup of caster sugar until combined
- Melt some extra butter in another small bowl.
- Brush the butter lightly of the baked and cooled donuts using a pastry brush
- Roll each donut around in the bowl containing the cinnamon sugar until they are coated and then set each one aside on your serving dish