



Donuts

Makes 30 donuts

Ingredients:

Cooking spray, for greasing

2 cups milk

2 large eggs

1 cup granulated sugar

2 tablespoons unsalted butter, melted

1 tablespoon vanilla extract

4½ cups white gold gluten-free all purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

¼ teaspoon salt

Sprinkle Topping:

2 tablespoons unsalted butter, melted

2 tablespoons confectioners' sugar

1 teaspoon cinnamon

3 tablespoons rainbow colored sprinkles

Preparation:

1. Donuts: Preheat the oven to 375°F and grease two donut pans with cooking spray.
2. In a large mixing bowl, combine the milk, eggs, sugar, butter and vanilla extract.
3. Using a sifter, sift together the flour mix, baking

powder, baking soda and salt.

4. Working in batches, add the flour mixture to the milk mixture, mixing just until incorporated.
5. Transfer the dough to a pastry bag and pipe onto the donut pans. Bake for 8 to 10 minutes, until golden.
6. Transfer to a wire rack to cool completely.
7. Sprinkle Topping In a small bowl, combine the butter, sugar and cinnamon.
8. Dip the tops of the cooled donuts into the topping, sprinkle with colorful sprinkles, and serve.

HAPPY BAKING!