

# Baked Donuts



## Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup milk
- 1/4 cup melted butter
- 1 egg
- 1 teaspoon vanilla extract

## Optional toppings:

- Powdered sugar
- Cinnamon sugar
- Chocolate glaze
- Sprinkles

## Instructions:

1. Preheat oven to 350°F (175°C) and grease a donut pan.
2. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
3. In a separate bowl, whisk together milk, melted butter, egg, and vanilla extract.
4. Gradually add the wet ingredients to the dry ingredients, mixing until just combined. Don't overmix!
5. Spoon the batter into the prepared donut pan, filling each cavity about 3/4 full.
6. Bake for 10-12 minutes, or until a toothpick inserted into a donut comes out clean.
7. Let the donuts cool in the pan for a few minutes before transferring them to a wire rack to cool completely.
8. Get creative! Decorate your donuts with powdered sugar, cinnamon sugar, chocolate glaze, sprinkles, or your favorite toppings.