

The Ultimate Oven Doughnuts Baked Doughnuts Recipe - A Heavenly Treat!

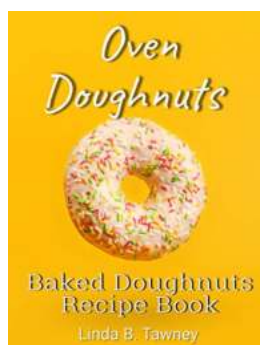
Who doesn't love doughnuts? They are the perfect treat for any occasion. Whether you're indulging in a sweet breakfast or craving a delightful snack, doughnuts are always a hit. However, the traditional deep-fried doughnuts can be quite heavy on the calorie count. Fear not, for we have a solution - oven-baked doughnuts! In this article, we will guide you through the ultimate oven doughnuts baked doughnuts recipe that will leave you wanting for more.

Why Oven-Baked Doughnuts?

While fried doughnuts are delicious, they often leave you feeling guilty about your food choices. Oven-baked doughnuts, on the other hand, provide a healthier alternative without compromising on taste. By eliminating the need for deep-frying, you can indulge in these doughnuts guilt-free. Baking the doughnuts also locks in the flavors and creates a soft, fluffy texture that is simply irresistible.

Ingredients

Before we dive into the recipe, let's take a look at the ingredients you'll need:



Oven Doughnuts: Baked Doughnuts Recipe Book

by Linda B. Tawney (Kindle Edition)

★★★★☆ 4.2 out of 5

Language : English

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Screen Reader : Supported

Print length : 61 pages

Lending : Enabled



- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon cinnamon
- 3/4 cup buttermilk
- 2 large eggs
- 2 tablespoons unsalted butter, melted
- 1 teaspoon vanilla extract

These ingredients can easily be found in your pantry or local grocery store. Now that you have everything you need, let's get started on making these delectable oven-baked doughnuts!

Recipe

Step 1: Preheat your oven to 375°F (190°C) and grease a doughnut pan with some cooking spray.

Step 2: In a large bowl, whisk together the flour, sugar, baking powder, salt, nutmeg, and cinnamon. Set aside.

Step 3: In another bowl, whisk together the buttermilk, eggs, melted butter, and vanilla extract.

Step 4: Gradually pour the wet ingredients into the dry ingredients, stirring until just combined. Be careful not to overmix as it may result in denser doughnuts.

Step 5: Spoon the doughnut batter into the greased doughnut pan, filling each cavity about three-quarters full.

Step 6: Place the pan in the preheated oven and bake for approximately 12-15 minutes or until the doughnuts turn golden brown.

Step 7: Remove the doughnuts from the oven and allow them to cool for a few minutes in the pan before transferring them to a wire rack to cool completely.

Step 8: Once cooled, you can get creative with your doughnut toppings. You can dust them with powdered sugar, glaze them with melted chocolate or vanilla, or even add colorful sprinkles for a fun touch.

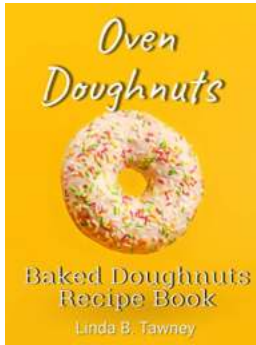
Step 9: Enjoy your homemade oven-baked doughnuts! They are best served fresh and warm.

Oven-baked doughnuts are a delightful and guilt-free way to enjoy this classic treat. With this easy-to-follow recipe, you can now create your own delicious doughnuts from the comfort of your home. From their heavenly taste to their fluffy texture, these oven-baked doughnuts are sure to become a favorite among your family and friends. So why wait? Grab your apron and start baking now!

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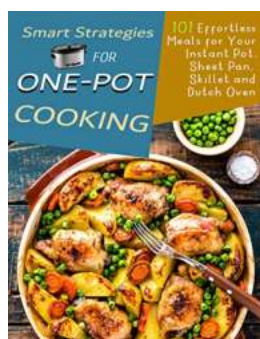
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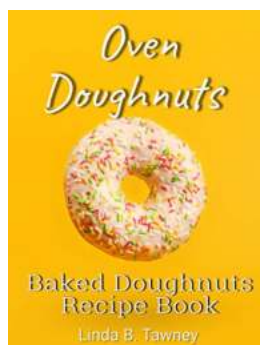
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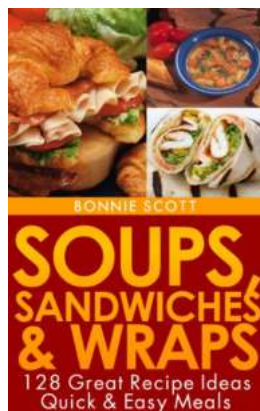
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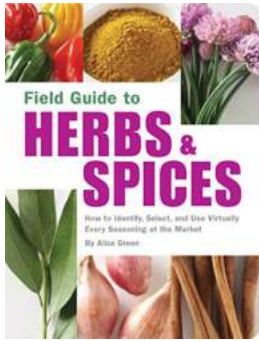
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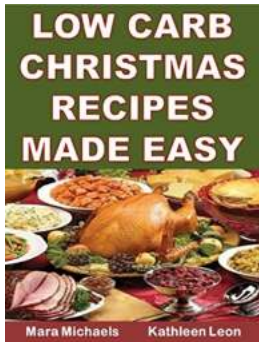
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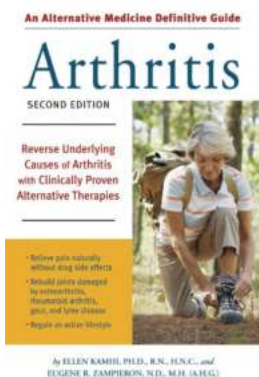
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