

# Salt and Serenity

## Black and White Baked Donuts

Donut recipe adapted from [the red headed baker](#). Glaze recipes adapted very slightly from [king arthur baking](#).

Makes about 12 donuts, depending on the size of your donut baking pans.

### **Donuts:**

130 grams (1 cup) all-purpose flour

107 grams (½ cup) light brown sugar, packed

11 grams (2 tablespoons) natural unsweetened cocoa, do not use Dutch process

17 grams (2 tablespoons) classic malted milk powder (I used Hoosier Hill brand; Ovaltine would also be fine)

½ tsp baking soda

½ teaspoon kosher salt

1 large egg

92 grams (6 tablespoons) sour cream

57 grams (¼ cup) milk (any milk is fine)

50 grams (¼ cup) canola oil

½ teaspoon pure vanilla extract

### **Chocolate Glaze:**

85 grams (1/2 cup) chopped bittersweet chocolate (do not use chocolate chips)

28g (2 tablespoons) unsalted butter

25 grams (1 tablespoon + 1 teaspoon) light corn syrup

¼ teaspoon vanilla extract

Pinch of kosher salt

### **Vanilla Glaze:**

142 grams (1¼ cups) icing sugar sifted to remove any lumps

21 grams (1 Tablespoon) light corn syrup

14 grams (1 Tablespoon) unsalted butter, melted

14-28 grams (1-2 Tablespoons) buttermilk

½ teaspoon vanilla extract

pinch of kosher salt

### **Decoration:**

White Sprinkles (optional)

1. **Make donuts:** Preheat the oven to 375°F. Spray a [6-cavity donut pan](#) liberally with nonstick cooking spray. Set aside.
2. In a small bowl, whisk together the flour, sugar, cocoa, malt powder, baking soda and salt. Set aside.

3. In a medium bowl, whisk together the egg, sour cream, milk, canola oil, and vanilla until well combined. Pour the dry ingredients over the wet ingredients, stirring just until combined. Pour the batter into a large disposable piping bag and snip off the tip with scissors. Pipe the batter into the donut cavities about  $\frac{2}{3}$  full. Bake for 8 to 10 minutes. Cool in the pan on a wire rack for 10 minutes, then turn the pan over to remove the baked donuts. Respray the pan with nonstick cooking spray and repeat with the remaining batter.
4. **Make chocolate glaze:** Melt the ingredients together over low heat or in the microwave, stirring often. Glaze may need to be reheated if it is not used right away. Yield: about 1/2 cup glaze.
5. **Make vanilla glaze:** Stir the ingredients together, adding extra buttermilk or confectioners' sugar to adjust the consistency as needed. Cover glaze with plastic wrap if not using right away, as it will form a crust. Yield: about 1/2 cup glaze.
6. **Dip donuts:** Donuts can be dipped half in chocolate and half in white glaze for a traditional black and white design. Or, you can dip in chocolate and decorate with white sprinkles.
7. You can also make white hearts on a chocolate donut. To create this design, put some of the white glaze in a disposable pastry bag. Dip top of donuts in chocolate glaze and, while glaze is still wet, add dots of white glaze in a circle on top of the chocolate. Use a toothpick or wooden skewer to drag through the white dots to create a pretty heart design.