Dirty Chai Baked Donut

YIELD: 12

PREP TIME: 15 Minutes

COOK TIME: 8 Minutes

TOTAL TIME: 25 Minutes

Ingredients:

FOR THE DOUGHNUTS:
2 cups Cake Flour
3/4 cup Sugar
2 tsp. Baking Powder
3/4 tsp. Salt
1 package Powdered Chai, 1oz.
1/2 cup Buttermilk
1/4 cup Strong Coffee
1/2 tsp. Vanilla Extract
2 eggs, lightly beaten
2 Tbsp. Butter, melted

FOR THE GLAZE:
1 cup Powdered Sugar
4 Tbsp. Strong Coffee

Directions:

Preheat your oven to 425F. In a large bowl, whisk together flour, sugar, baking powder, powdered chai, and salt. Beat in buttermilk, coffee, eggs, vanilla and melted butter until fully incorporated.

Spray doughnut pan with non-stick spray, filling each cavity with 1/4-1/3 cup doughnut batter. Bake in oven for 8 minutes, or until light golden brown.

In small bowl, whisk together powdered sugar and coffee until sugar is dissolved and mixture is runny. Pour over each doughnut, or dunk tops of doughnuts into glaze and turn right side up to set. Serve while still slightly warm.