Salted Caramel Chocolate Doughnuts

Baked Chocolate doughnuts with Salted Caramel icing.

YIELD: 12

PREP TIME: 45 Minutes

COOK TIME: 10 Minutes

TOTAL TIME: 1 Hour

Ingredients:

Doughnuts:
2 cups Cake Flour
⅔ cup Sugar
2 tsp. Baking Powder
½ cup Cocoa Powder
¾ tsp Salt
½ cup Sour Cream
2 eggs
½ tsp Vanilla
¾+2Tbsp Milk
3 Tbsp Butter

Caramel Icing:
2 cup Brown Sugar
½ + 2 Tbsp Heavy Cream
3 Tbsp Butter
2 tsp Vanilla
3 Tbsp Course Sea Salt for Topping

Directions:

Preheat your oven to 425F.

In a large bowl, whisk together flour, sugar, baking powder, cocoa powder and salt. Beat in greek yogurt, eggs, vanilla, milk and melted butter until fully incorporated. Spray doughnut pan with non-stick spray,
filling each cavity with \(\frac{1}{4}-\frac{1}{3}\) cup doughnut batter. Bake in oven for 9 minutes, or until light golden brown. Cool on a wire rack.

Caramel Topping:
In a saucepan, combine all ingredients except course sea salt. Heat over medium-high heat whisking ingredients together until mixture melts and becomes smooth. Remove from heat. Gently invert cooled doughnuts and dip into hot caramel. BE CAREFUL, the caramel is scorching hot. Dip doughnuts into caramel, turn right side up and allow to cool on a wire rack. Immediately sprinkle hot caramel with sea salt. Repeat with remaining doughnuts. Allow caramel to cool and promptly devour.

*Original recipe by Megan Keno and Julie Chiou*