

BAKED CINNAMON CAKE DOUGHNUTS

MAKES 6 DOUGHNUTS OR 20 DOUGHNUT "HOLES"

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- 1/3 cup whole milk or milk substitute, at room temperature*
- 1 teaspoon apple cider vinegar or white vinegar*
- 1/2 cup whole wheat pastry flour or whole spelt flour**
- 1/2 cup all-purpose flour or white spelt flour*
- 1 teaspoon aluminum-free baking powder*
- 1/2 teaspoon ground cinnamon*
- 1/4 teaspoon sea salt*
- 1/4 teaspoon ground nutmeg (do not omit – this is the secret ingredient of all cake doughnuts!)*
- 3 Tablespoons unsalted butter, melted + extra butter for greasing the pan*
- 1/4 cup cane sugar*
- 2 Tablespoons honey*
- 1 large egg, at room temperature*
- 1 teaspoon pure vanilla extract*
- Topping:*
- 2 Tablespoons unsalted butter, melted*
- 2 Tablespoons cane sugar*
- 1 teaspoon ground cinnamon (or less cinnamon for a more “authentic” ratio)*

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1. Preheat oven to 400 degrees. Grease the wells of the doughnut pan with some butter.
2. In a glass measuring cup, mix together milk and vinegar and allow to sit at room temperature for at least 5 minutes to curdle.
3. In a large bowl whisk together flours, baking powder, cinnamon, nutmeg and salt.
4. In a small bowl, whisk together melted butter, sugar, honey, egg, vanilla and curdled milk.
5. Whisk wet ingredients into dry ingredients, taking care not to overmix.
6. Spoon batter evenly into wells of the doughnut pan, filling only 2/3 full.* If filled too high, there won't be any doughnut holes. Another way to fill the wells is by transferring the batter to a quart-size Ziploc bag and snipping one corner 1/2 inch and piping the batter into the wells. Bake for 8-10 minutes or until doughnuts spring back when pressed lightly. Allow to cool 5 minutes before turning doughnuts onto a cooling rack.
7. While the doughnuts are still warm, combine the 2 Tablespoons cane sugar with the teaspoon of cinnamon in a shallow bowl. Brush the tops of the doughnuts with melted butter and dip into the cinnamon-sugar mixture so that it sticks. Repeat with remaining doughnuts.

*Or substitute a total of 1 cup King Arthur Multi-purpose Gluten-free Flour and 1/2 teaspoon xanthan gum for the white and wheat flours

**Or bake in a greased mini-muffin pan for doughnut holes.