

## Baked Chocolate Donuts with Sweet Glaze (Easy & Moist!)

Skip the fryer and make these



**OVEN**  
**350°F**

**TIME**  
**12 min**

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### INGREDIENTS

For the Donuts:

- 1 1/2 cups all-purpose flour
  - 1/2 cup unsweetened cocoa powder
  - 1 tsp baking powder
  - 1/2 tsp baking soda
  - 1/4 tsp salt
  - 3/4 cup granulated sugar
  - 2 large eggs
  - 1/2 cup milk
  - 1/4 cup vegetable oil
  - 1 tsp vanilla extract
  - 1/2 cup hot water
- For the Chocolate Glaze:
- 1 cup powdered sugar
  - 2 tbsp cocoa powder
  - 2 tbsp milk
  - 1/2 tsp vanilla extract

### DIRECTIONS

1. Preheat & Prepare: Preheat oven to 350°F (175°C). Grease a donut pan with butter or non-stick spray.
2. Mix Dry Ingredients: In a medium bowl, whisk together:
3. Flour
4. Cocoa powder
5. Baking powder
6. Baking soda
7. Salt
8. Set aside.
9. Mix Wet Ingredients: In a large bowl, beat together:
10. Sugar
11. Eggs
12. Milk
13. Oil
14. Vanilla extract
15. Mix until smooth and well combined.
16. Combine Batter: Gradually add the dry ingredients into the wet mixture, stirring just until combined. Slowly pour in the hot water and stir gently-batter will be thin.
17. Fill the Pan: Carefully spoon or pipe the batter into the donut pan cavities, filling each about 3/4 full.
18. Bake: Bake for 10-12 minutes, or until a toothpick inserted into a donut comes out clean. Cool in pan for 5 minutes, then transfer to a wire rack to cool completely.

