

## Fluffy Lemon Donuts with Tangy Glaze - A Zesty Homemade Treat

Fluffy Lemon Donuts Recipe ??



**OVEN**  
**375°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Donuts:

- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon (optional)
- 1/2 cup granulated sugar
- 1/2 cup whole milk
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 tablespoons lemon zest
- 1/4 cup fresh lemon juice
- 1/4 cup unsalted butter, melted

For the Lemon Glaze:

- 1 1/2 cups powdered sugar
- 2 tablespoons fresh lemon juice
- 1 tablespoon milk (more if needed to thin)
- 1/2 teaspoon vanilla extract

### DIRECTIONS

- Step 1: Prepare the Donuts:** Preheat your oven to 375°F (190°C). Lightly grease or line a donut pan with non-stick spray.
- Mix : Dry Ingredients:** In a large bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon (if using). Set aside.
- Mix : Wet Ingredients:** In a separate bowl, whisk together sugar, eggs, milk, vanilla, lemon zest, lemon juice, and melted butter until fully combined.
- Combine : Wet and Dry:** Add wet ingredients to dry ingredients and stir until just combined. The batter should be thick but smooth-don't overmix.
- Fill the : Pan:** Spoon the batter into the donut pan, filling each cavity about 3/4 full.
- Bake:** Bake for 10-12 minutes, or until the donuts are lightly golden and a toothpick inserted comes out clean. Let cool in the pan for 5 minutes, then transfer to a wire rack.
- Step 2: Make the Lemon Glaze:** In a small bowl, whisk together powdered sugar, lemon juice, milk, and vanilla until smooth. Adjust with more milk for a thinner glaze or more powdered sugar for a thicker drizzle.
- Step 3: Glaze the Donuts:** Once donuts are cool enough to handle, dip the tops into the glaze. Let the excess drip off or spoon glaze over the tops for an extra burst of flavor. Let set for a few minutes before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fluffy-lemon-donuts-with-tangy-glaze-a-zesty-homemade-treat/>