

## Coffee Cake Donuts with Vanilla Glaze: The Best of Two Breakfast Worlds

Fluffy, cinnamon-kissed, and crowned with a buttery crumb topping, these



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

#### Crumb Topping:

- 1/4 stick cold unsalted butter, cut into tiny cubes
- 1/4 cup granulated sugar
- 3 1/2 tablespoons all-purpose flour
- 1/4 teaspoon ground cinnamon

#### Donuts:

- 1 cup all-purpose flour
- 1/2 cup light brown sugar, packed
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 cup full-fat sour cream
- 2 1/2 tablespoons unsalted butter, melted
- 1 large egg, room temperature

#### Vanilla Glaze:

- 1/2 cup confectioners' sugar
- 1/2 tablespoon whole milk
- 1/2 teaspoon vanilla extract

### DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 350°F (175°C). Generously spray a 6-mold donut pan with non-stick spray. Set aside.
- 2.** Make the Crumb Topping: In a small bowl, combine the sugar, flour, and cinnamon. Add cold butter cubes and mix with your fingers until it resembles coarse crumbs. Freeze while you make the donut batter.
- 3.** Mix Dry Ingredients: In a large mixing bowl, whisk together flour, brown sugar, salt, and baking powder.
- 4.** Mix Wet Ingredients: In another bowl, whisk together the sour cream, melted butter, and egg.
- 5.** Combine & Fill: Gently fold the wet mixture into the dry ingredients until just combined. Do not overmix-it's okay if the batter looks a bit lumpy.
- 6.** Spoon or pipe the batter into your prepared donut molds, filling each about 2/3 full.
- 7.** Top & Bake: Sprinkle the crumb topping evenly over each donut. Bake for 10-11 minutes, or until the donuts spring back when lightly pressed. Cool in the pan for 10 minutes before transferring to a wire rack.
- 8.** Glaze Time: In a small bowl, whisk together the powdered sugar, milk, and vanilla extract until smooth. Drizzle over cooled donuts for that glossy bakery finish.

### TIPS FOR SUCCESS

Chill the crumb topping : A quick freeze keeps it from melting into the batter.

Use a piping bag : This makes filling donut molds clean and easy.

Don't overbake : These are best when just golden and soft. ?

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

Original recipe: <https://chefmaniac.com/coffee-cake-donuts-with-vanilla-glaze-the-best-of-two-breakfast-worlds/>