Enjoy!

Strawberry Glazed Doughnuts

Servings: 10 doughnuts

Ingredients:

Doughnuts:

1 cup flour

1/3 cup sugar

1 tsp baking powder

1/4 tsp cinnamon

1/2 tsp salt

1/3 cup milk

1 egg

1 tbsp melted butter

10  medium to large strawberries (between 1/2 and 3/4 cup depending on size), pureed with 2 tsp seedless strawberry jam

1 tbsp pure maple syrup

Glaze:

3 cups powdered sugar

1/2 teaspoon salt

1/2 teaspoon vanilla

1/2 cups cold milk

Add some of the strawberry puree to make it look stawberryish

Directions:

Preheat oven to 425 degrees.  Grease a 6-doughnut pan with baking spray.  To make doughnuts combine dry ingredients in a large bowl and whisk together.  Create a well in the center of the dry ingredients and add in milk, egg, butter, and maple syrup.  Stir until well combined.  Stir in strawberry mixture, starting with 1/2 of it and adding more only if needed.  Batter should be wet, but not runny.  Put dough into a pastry bag or plastic bag and snip approx 1-inch off end.  Pipe batter into each well, reserving extra batter.  Bake for 7-9 minutes until doughnuts spring back when touched.  Let cool five minutes and turn onto a cooling rack to cool completely.  Spray pan again and continue with the rest of batter until all doughnuts have been made.  While doughnuts are cooling make glaze.  To make glaze, stir all ingredients together until smooth.  When doughnuts are cooled dip each into glaze (twice if you want to be naughty about it) and place back on cooling rack to let glaze set.  When glaze has set enjoy!

*(some notes - added 9/24/12 - A few people have commented that they enjoyed adding some leftover strawberry puree to the glaze for even more strawberry flavor.  While I have not tried this personally I think it's a great idea and something to pursue if you feel you would enjoy it as well.  Also a few people have noted their donuts are flat.  The most common case for this would be a too runny and wet batter.  If you fear this might be the case, err on the side of a drier batter, mixing in puree only until just moistened with no flour streaks remaining.  Good luck!  - Mary)*