

Funfetti Donuts



Ingredients

2 & 2/3 cups flour
1 ½ tsp baking powder
¼ tsp baking soda
¾ tsp salt
¾ cup sugar
½ cup milk
½ cup sour cream
2 eggs
¼ cup unsalted butter, *melted*
¼ cup canola oil

1 tsp vanilla extract
1 tsp almond extract
1 cup rainbow sprinkles

Glaze:

3 ½ Tbsp milk
2 cups powdered sugar
1 tsp vanilla extract
1 tsp almond extract
Rainbow sprinkles *for decorating*

Utensils

Measuring cups and spoons
Whisk
Mixing bowls
Spatula
Cooking Spray
Donut Mold
Piping bag or ziplock bag
Oven mitt



Recipe Instructions

Step 1: Preheat and Prep

Preheat oven to 425°

Spray donut mold with nonstick cooking spray.

Step 2: Dry Ingredients

In a mixing bowl, whisk flour, baking powder, baking soda, salt, and sugar.

Step 3: Wet ingredients

In another mixing bowl, whisk the milk, sour cream, and eggs until smooth.

Whisk in melted butter, canola oil, vanilla extract, and almond extract.

Step 4: Combine

Pour wet ingredients into the bowl of dry ingredients. Stir until about half mixed. Add sprinkles and stir just until combined. *Do not overmix.*

Spoon mixture into a piping or ziplock bag and cut off the end.

Step 5: Bake and Glaze

Pipe the mixture into the donut molds and fill about ¾ full.

Bake at 425° for 10-12 minutes.

Once donuts are baked, let cool for 5 minutes.

In the meantime, whisk together all glaze ingredients.

Step 6: Finish and Enjoy!

Once donuts are cooled, dip donuts in glaze and finish with sprinkles.

Enjoy!!



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Kitchen Safety Tips:

Always use an oven mitt!