

Red Velvet Oreo Donuts with Cream Cheese Frosting



Ingredients

Donuts:

2 cups flour
¼ tsp salt
1 tsp baking soda
1 cup sugar
4 tsp cocoa powder
1/3 cup buttermilk
1 tsp vanilla
2 eggs
6 Tbsp melted butter
8-10 drops red food coloring
Rough chopped Oreos to taste

Frosting:

4 oz cream cheese
1 cup powdered sugar
1 tsp vanilla
2 Tbsp milk

Utensils

3 Mixing bowls
Whisk
Spatula
Measuring cups and spoons
Donut mold
Nonstick cooking spray
Piping bag or Ziplock bag
Hand mixer
Cooling rack



Recipe Instructions

Step 1: Pre-heat/Prep

Preheat oven to 350°

Spray donut mold with nonstick cooking spray.

Step 2: Dry Ingredients

Measure dry ingredients (flour, salt, baking soda, sugar, cocoa powder) and whisk together in a mixing bowl.

Step 3: Wet Ingredients

Add buttermilk, vanilla, eggs, melted butter, and red food coloring to a separate mixing bowl. Whisk to combine.

Pour dry ingredients into the wet ingredients and stir with a spatula to combine. Fold in Oreos.

Step 4: Pipe & Bake

Add batter to piping bag. Pipe batter into donut molds.

Bake at 350° for 10 minutes or until a toothpick comes out clean.

Transfer to cooling rack to cool.

Step 5: Frosting

Add all frosting ingredients to a mixing bowl and beat with hand mixer.

Step 6: Finish and Enjoy!

Use either a piping bag or knife to frost donuts. Sprinkle Oreo pieces on top. Enjoy!

These should be stored in an airtight container in the **fridge** because of the cream cheese frosting.



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Kitchen Safety Tips:

Always check the oven before turning on!

Always use oven mitts!