

Sweet Potato Donuts



Ingredients

Donuts:

- 1 ½ cups flour
- 1 tsp cinnamon
- ½ tsp nutmeg
- 1 ½ tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- 1 cup packed brown sugar
- ¼ cup melted butter
- ¼ cup vegetable oil
- 1/3 cup buttermilk
- 1 egg
- 1 egg yolk
- 1 cup mashed sweet potatoes
- 1 tsp vanilla

Maple Glaze:

- ¼ cup butter
- ½ cup packed brown sugar
- 2 Tbsp milk
- 2 Tbsp maple syrup
- 1 ½ cup powdered sugar
- ½ tsp vanilla

Utensils

- Oven
- Oven Mitt
- Donut Mold
- Bowls
- Whisk
- Spatula
- Stove or hot plate
- Small pot



Recipe Instructions

Step 1: Dry Ingredients

Whisk together flour, cinnamon, nutmeg, baking powder, baking soda, and salt in a small bowl

Preheat oven to 350 degrees

Step 2: Wet Ingredients

Whisk together brown sugar, butter, oil, buttermilk, egg, egg yolk, sweet potatoes, and vanilla in a bowl until smooth

Step 3: Combine and Bake

Add dry ingredients into wet ingredient bowl and mix with a spatula to combine

Spoon mixture into a greased donut mold

Bake at 350 degrees for about 10-15 minutes

Step 4: Make Glaze

Melt butter in small pot over medium heat

Whisk in brown sugar, milk, and maple syrup and cook until bubbly

Whisk in powdered sugar and vanilla until smooth

Step 5: Finish

Dip the tops of cooled donuts into the maple glaze and let dry

Step 6: Enjoy!

Enjoy your Sweet Potato Donuts with Maple Syrup Glaze!



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Kitchen Safety Tips:

Always use an oven mitt!

Make sure anyone around you is aware that you are using the stove and that it will be hot!