Baked Cake Donuts

2 cups flour, sifted

¾ cup granulated sugar

2 teaspoons baking powder

¼ teaspoon nutmeg

1 teaspoon salt

¾ cup buttermilk

2 eggs, lightly beaten

2 tablespoons butter, melted

1. Preheat oven to 425 degrees. Spray doughnut pan with nonstick cooking spray.
2. In large mixing bowl, sift together flour, sugar, baking powder, nutmeg and salt. Add buttermilk, eggs and butter. Beat until just combined. Fill each doughnut cup approximately 2/3 full.
3. Bake 7-9 minutes or until the top of the doughnuts spring back when touched. Donuts will not be brown on top. Let cool in pan for 4-5 minutes before removing. Finish doughnuts with glaze. Best served fresh. Makes 12 doughnuts.

Cinnamon Sugar Glaze:

2 tablespoons sugar

1 tablespoon cinnamon

2 tablespoons butter, melted

In a shallow bowl or plate, stir together sugar and cinnamon. Dip baked doughnut in melted butter and roll in cinnamon sugar mixture to coat.

Powdered Sugar Glaze:

Put 2/3 cup of powdered sugar in a resealable plastic bag. Add a doughnut, close bag, and shake to coat. Repeat with remaining doughnuts.

Chocolate Glaze:

½ cup semisweet chocolate chips

2 tablespoons butter or margarine

2 tablespoons corn syrup

1-2 teaspoons hot water

In medium bowl, microwave chocolate chips, butter and corn syrup on 50% power for 1 minute, stirring frequently until completely melted. Stir in 1 teaspoon hot water, until the glaze is thick and smooth. Add another teaspoon hot water if the glaze is too thick. Use immediately to glaze doughnuts.