



BAKED BLUEBERRY DONUTS

Ingredients

For the donuts:

- 1 1/2 tablespoons butter or lard, softened
- 1/2 cup sugar
- 2/3 cup sour cream or Greek yogurt (plain or Flavored)
- 1 teaspoon vanilla extract
- 1 egg
- 1 cup blueberries (fresh, frozen or dried)
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 cup flour (I like to use a mix of whole wheat & unbleached white flour)



For the icing:

- 2 cups powdered sugar
- 3 tablespoons milk
- 2 tablespoons lemon juice
- 1/2 teaspoon lemon peel
- Pinch of salt
- 1 teaspoon melted coconut oil (optional)

Directions:

Preheat the oven to 350° F. Grease donut baking trays with extra butter, lard, or non-stick cooking spray. In a large mixing bowl, combine the sugar into the butter or lard. Stir in the sour cream or yogurt and mix until everything is well combined. Add the vanilla extract, egg, and blueberries. Add the baking powder, baking soda, and flour and stir just until the dry ingredients are incorporated into the wet ingredients. Transfer the mixture to an icing bag (do not attach the tip) or plastic bag and snip the corner so that you have about a 3/4" opening. Pipe the batter into the donut wells, filling them about 3/4 full. You should be able to get 10 to 12 donuts from this batter. Bake for 10-12 minutes, checking after 10 minutes to make sure the donuts do not overbake. Remove the donuts and place on a wire rack to cool completely.

Mix together all of the icing ingredients in a medium bowl. The consistency should be thin but not watery. Dip donuts in the icing and return to the wire rack to allow the icing to set up. Place a baking tray under the wire rack to catch the drips!