

## Baked Chocolate Doughnuts

<http://userealbutter.com/2013/10/31/baked-chocolate-doughnuts-recipe/>  
from [Shutterbean](#)

butter, melted (for greasing the pans)  
2 cups all-purpose flour  
1/2 cup unsweetened cocoa powder  
1 tsp baking soda  
1/2 tsp salt  
1 cup buttermilk  
1 cup dark brown sugar, packed  
2 eggs  
6 tbsps unsalted butter, melted  
2 tsps vanilla extract

### chocolate glaze

from [Joy the Baker](#)

2 1/4 cups powdered sugar  
6 tbsps unsweetened cocoa powder  
1/8 tsp salt  
5-6 tbsps milk  
1 1/2 tsps vanilla extract

**Make the doughnuts:** Preheat oven to 325°F. Brush doughnut pans with melted butter. In a large bowl, whisk the flour, cocoa powder, baking soda, and salt together. In a medium bowl, whisk the buttermilk, brown sugar, eggs, melted butter, and vanilla extract together until smooth. Pour the wet ingredients into the dry mix and combine until smooth. Fill a piping bag with the batter (or a ziploc bag – just cut the corner when you're ready to fill the pan) and fill each doughnut ring no more than two-thirds full. Bake 13 minutes or until the top of a doughnut springs back when you press on it with your finger. Remove from oven and invert the doughnuts onto a cooling rack.

**Make the chocolate glaze:** Whisk the powdered sugar, cocoa powder, salt, milk, and vanilla extract together in a medium bowl until smooth. Don't whisk too vigorously or you'll wind up with a lot of air bubbles in your glaze. Dip the doughnuts, one at a time, into the glaze top-side down. Set the doughnuts top-side up on a cooling rack set over a baking sheet to let excess glaze drip off. Administer any sprinkles or decorations while the glaze is still wet. Let the glaze set (about 30 minutes).

Makes 20-22 doughnuts.