

## Baked Huckleberry Doughnuts

<http://userealbutter.com/2018/09/09/baked-huckleberry-doughnuts-recipe/>  
modified from [this recipe](#)

2 tbsps unsalted butter, melted  
2 cups all-purpose flour  
1/2 cup granulated sugar  
1/2 tsp baking soda  
1/2 tsp salt  
2 eggs, beaten well  
3/4 cup buttermilk  
3 oz. vegetable oil  
1 tsp vanilla extract  
2/3 cup fresh huckleberries (frozen can also work)

### **huckleberry glaze**

2 1/2 cups powdered sugar  
1/2 cup huckleberries, crushed  
1/2 tsp vanilla bean paste (or vanilla extract)  
1 tbsp lemon juice

Preheat oven to 375°F. Brush doughnut pans with butter and dust with a little flour. Tap the excess flour out of the pans.

**Make the doughnuts:** Mix the flour, sugar, baking soda, and salt together in a large bowl. Make a well in the center. In a medium bowl or in a large measuring cup, mix the eggs, buttermilk, vegetable oil, and vanilla extract together. Pour the wet ingredients into the well of the dry ingredients. Stir until just combined. Fold in the huckleberries. Note: if using frozen huckleberries, toss them with a little flour before folding into the batter. Pipe or spoon the batter into the doughnut pans taking care not to fill higher than the center post's top (about 2 1/2 to 3 tablespoons for standard doughnut pans). Bake for 11-14 minutes until the bottoms are golden brown (14 minutes for me). I give the doughnuts a gentle twist in their pans before removing just in case some parts stick to the pan itself. That way they are completely free before inverting. Invert the doughnuts onto the cooling rack and let cool.

**Make the glaze:** Stir 1 1/2 cups of the powdered sugar into the crushed berries. Let them sit for a minute. Add the rest of the sugar. If the color looks good and pink/purple, stir the vanilla and lemon juice in. If not purple enough, add a few more berries. Let the glaze rest for a minute.

Dip the tops of the doughnuts into the glaze and let any excess drip off. Place the doughnuts on a cooling rack to allow the glaze to set (about 10 minutes). Makes 14-16 doughnuts.