

Baked Strawberry Doughnuts

<http://userealbutter.com/2016/04/03/baked-strawberry-doughnuts-recipe/>
from *Cooking Classy*

2 tbsps unsalted butter, melted
2 cups all-purpose flour, plus more for dusting
1/2 cup granulated sugar
1/2 tsp baking soda
1/2 tsp salt
2 large eggs
3/4 cup buttermilk
3 oz. vegetable oil
1 tsp vanilla extract
2/3 cup (about 8-10 medium) fresh strawberries, finely chopped

glaze

3 cups powdered sugar
1/2 cup fresh strawberries, finely chopped
1/2 cup (6 g) freeze dried strawberries, crushed to a powder (note: freeze dried is not the same as dried)
1/2 tsp vanilla bean paste (optional)

Make the doughnuts: Preheat oven to 375°F. Brush doughnut pans with melted butter and then dust with flour. Shake out excess flour. In a large bowl, mix the flour, sugar, baking soda, and salt until blended. Make a well in the center of the dry ingredients. In a medium bowl, beat the eggs until well scrambled. Stir in the buttermilk, vegetable oil, and vanilla extract. Pour the wet ingredients into the well of the dry ingredients. Stir together until the batter is just combined. Fold in the strawberries. Spoon or pipe (I find piping easier) about 2 1/2 to 3 tablespoons of batter into each doughnut cavity. Bake 11-14 minutes until the bottoms are golden brown. I found 14 minutes to be perfect for a deep golden base. Remove from oven and invert onto a cooling rack. Allow the doughnuts to cool completely.

Make the glaze: Stir 1 1/2 cups of the powdered sugar and the strawberries together in a medium bowl. The mixture will be thick and dry. Allow it to sit for a minute while the sugar pulls the juices from the berries. Add the rest of the powdered sugar, the powdered freeze dried strawberries, and a half teaspoon of the vanilla bean paste if using. The glaze will be thick. If it is too thick for dipping, then let the glaze rest another minute and give it a good stir (don't add water!). When the glaze is ready, dip the top of each doughnut into the glaze, then set the doughnut glazed-side up on a cooling rack to allow the excess glaze to drip off. Allow the glaze to set (about 10 minutes or more). Makes 14-16 doughnuts. If making ahead of time, store the unglazed doughnuts in an airtight container. Wait to glaze the doughnuts until the day you serve them as the glaze tends to get very liquidy in an airtight container.