

## GLAZED CHOCOLATE DONUTS

YIELD: 10 DONUTS    PREP TIME: 10 MINUTES    COOK TIME: 8 MINUTES    TOTAL TIME: 18 MINUTES

### INGREDIENTS:

Makes 12 donuts

#### For the donuts:

- 1 cup flour
- 1/2 cup sugar
- 1/4 cup cocoa powder
- 1/4 cup mini chocolate chips (optional)
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1 egg
- 6 tablespoons sour cream
- 1/4 cup milk
- 1/4 cup vegetable oil

#### For the glaze:

- 1 1/2 cups powdered sugar
- 1/4 cup milk
- 1 teaspoon vanilla

### DIRECTIONS:

1. Preheat oven to 375 degrees.
2. In a medium mixing bowl, combine the flour, sugar, cocoa powder, chocolate chips, and baking soda.
3. In a small bowl, beat together the vanilla, egg, sour cream, milk, and oil.
4. Stir the wet ingredients into the dry until just combined.
5. Spoon in a greased donut pan.
6. Bake for 8 minutes or until the tops spring back when you touch them.
7. Let the donuts cool in the pan before glazing.
8. Whisk together the powdered sugar, milk, and vanilla until smooth.
9. Dunk the donuts in the glaze to fully coat and place on a wire rack to set, about 5 minutes.

