

Candied Orange Donut

Ingredients:

Donut:

- 2 2/3 cups all purpose flour
- 1 1/2 tsp baking powder
- 1/4 tsp baking soda
- 3/4 tsp salt
- 3/4 cup granulated sugar
- 1/4 cup candied orange peel, finely chopped
- 1 tbsp orange zest
- 1/2 cup milk
- 1/2 cup sour cream
- 2 large eggs
- 1/4 cup butter, melted and cooled
- 1/4 cup vegetable oil
- 2 tsp orange extract

Glaze:

- 3 cups confectioner's sugar
- 3 tbsp cocoa
- 1 tsp orange extract
- 2-3 tbsp milk
- 5 candied orange slices, quartered



Directions:

Preheat your oven to 425 degrees. Lightly spray a donut pan with cooking spray and set aside.

In a large bowl, beat together the milk, sour cream and eggs.

Next, beat in the butter, vegetable oil, and orange extract.

Add the flour, baking powder, baking soda, sugar, orange peel, and orange zest. Beat into the wet ingredients.

Dump the entire batter into a large Ziploc bag. Cut one of the lower corners off the bag, and in a circular pattern, fill the donut pan about 3/4 way full. Tap the pan firmly on the kitchen counter to get the batter to settle into the pan.

Bake for 10 minutes. Remove from oven and transfer to a wire cooling rack to cool.

When the donuts have fully cooled, whisk together the confectioner's sugar, cocoa, orange extract, and milk until the icing is smooth and consistent.

Dip the donut, top side down, into the icing. Lightly shake the excess icing off the donut, or gently drag the iced part of the donut over the rim of the icing bowl.

Place the glazed donut onto a wire cooling rack and place a quarter candied orange slice in the middle. Allow glaze to firm up. Garnish with fresh orange zest before serving. Enjoy!