

Walnut Cherry Donuts

Ingredients:

- 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 tsp pumpkin spice blend
- 1 cup candied cherries, finely chopped
- 1/2 cup toasted walnuts, finely chopped
- 1/2 cup milk
- 1/2 cup sour cream
- 2 large eggs
- 1/4 cup butter
- 1/4 cup vegetable oil
- 2 tsp vanilla extract
- 2 cups confectioner's sugar

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 vanilla extract.

Add the flour, baking powder, baking soda, sugar, toasted walnuts, and candied cherries. 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

While the donuts are still very warm, roll them liberally in the confectioner's sugar. Set the donuts back onto the wire cooling rack to finish cooling.



A recipe from Byron Thomas of <https://www.lordbyronskitchen.com/>