



DOUGHNUT SONGS

A Recipe Book



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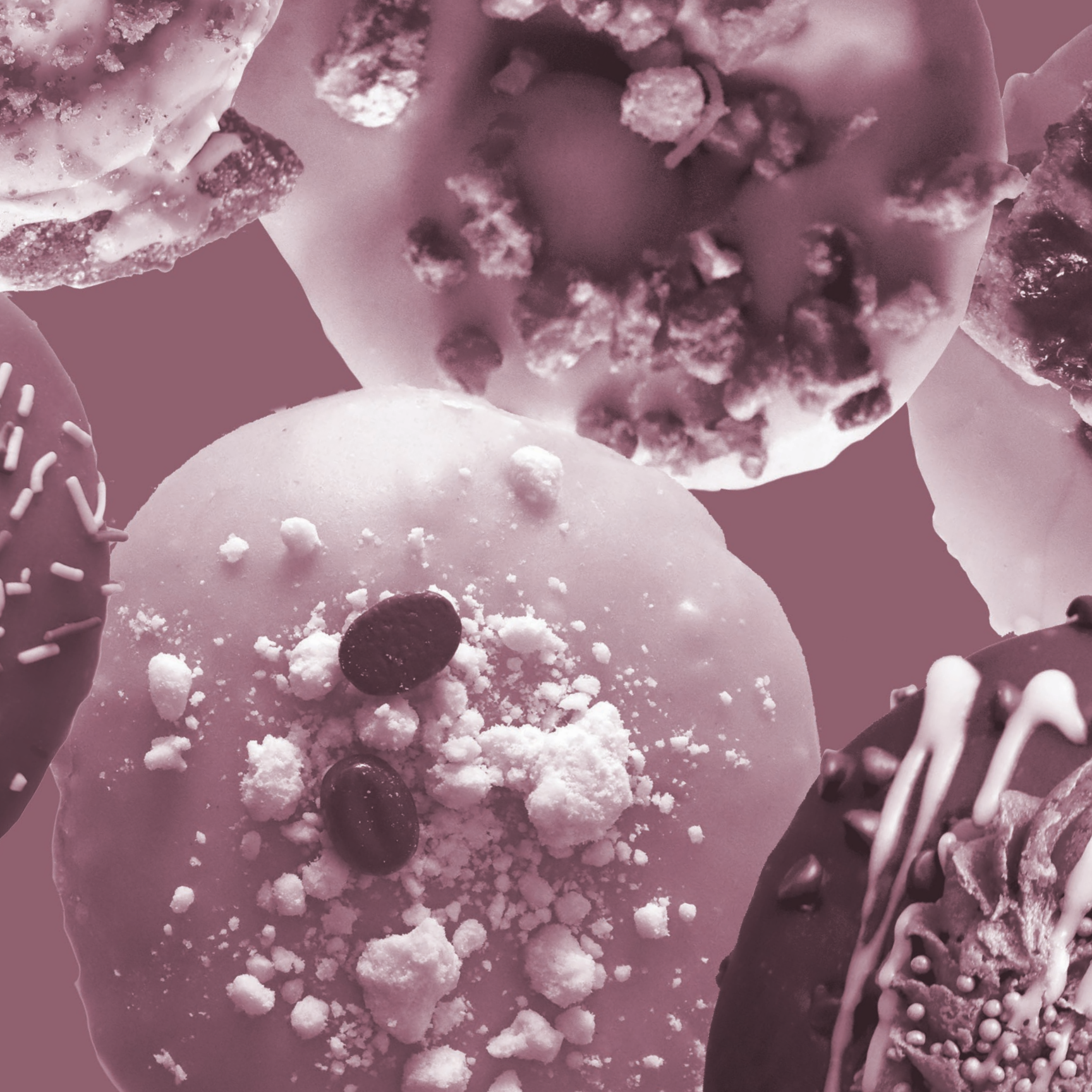


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*Love and maple syrup
goes together
Like the sticky winds of winter
When they meet
When lonely lovers come
to rest
Beneath the trees they do
their best
But still they can't be free*

— Gordon Lightfoot
“Love & Maple Syrup”

MAPLE-GLAZED

These light and fluffy yeasted doughnuts are coated with rich maple glaze for an effect reminiscent of a pancake breakfast.

INGREDIENTS

1 cup (125g) all-purpose flour (spoon & leveled)
1 teaspoon baking powder
¼ teaspoon baking soda
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
1/8 teaspoon ground cloves
¼ teaspoon salt
2 Tablespoons (30g) unsalted butter, melted and slightly cooled
1 large egg, at room temperature
1/3 cup (65g) packed light brown sugar
¼ cup (60ml) milk, at room temperature
¼ cup (60g) yogurt or sour cream, at room temperature
1 teaspoon pure vanilla extract
2 Tablespoons (30g) unsalted butter
1/3 cup (80ml) pure maple syrup
1 cup (112g) sifted confectioners' sugar
¼ teaspoon maple extract (optional, but recommended)
pinch of salt, to taste

DIRECTIONS

1. Preheat oven to 350°F (177°C). Spray donut pan with non-stick spray. Set aside.
2. Make the donuts: Whisk the flour, baking powder, baking soda, cinnamon, nutmeg, cloves, and salt together in a large bowl. Set aside. Whisk the melted butter, egg, brown sugar, milk, yogurt, and vanilla together until completely combined. Pour the wet ingredients into the dry ingredients and whisk until just combined. Do not overmix. The batter will be thick.
3. Spoon the batter into the donut cavities—I highly recommend using a large zipped-top bag for ease. Cut a corner off the bottom of the bag and pipe the batter into each donut cup, filling about halfway. (If you only have 1 donut pan that bakes less than 8 donuts, keep the remaining batter in the bowl at room temperature until you can bake the next batch.)
4. Bake for 10-11 minutes or until the edges and tops are lightly browned. Gently poke a donut with your finger. If it bounces back, the donuts are done. Allow donuts to cool for a few minutes in the pan, then transfer to a wire rack set on a large piece of parchment paper. Bake the remaining donut batter and once baked, transfer to the wire rack.
5. Make the icing: In a small saucepan over low heat, melt the butter and maple syrup together, whisking occasionally. Once the butter has melted, remove from heat and whisk in the sifted confectioners' sugar and maple extract. Taste. Add a pinch of salt if desired. Cool for 2-3 minutes, then dip each donut into the icing. The icing quickly thickens, so feel free to place it back over heat as you dip. Place dipped donuts back onto cooling rack as excess icing drips down. Feel free to double dip them (I usually do!).

CINNAMON ROLL

These easy cinnamon rolls are perfect for yeast beginners because they only require 1 rise. Top with vanilla icing or my favorite coffee icing below.

INGREDIENTS

2 and 3/4 cups (344g) all-purpose flour (spoon & leveled)
1/4 cup (50g) granulated sugar
1/2 teaspoon salt
2 and 1/4 teaspoons Red Star Platinum Yeast or any instant yeast (1 packet)
1/2 cup (120ml) whole milk
1/4 cup (60ml) water
3 Tablespoons unsalted butter
1 large egg

Filling


3 Tablespoons (45g) unsalted butter, softened to room temperature
1 Tablespoon ground cinnamon
1/4 cup (50g) granulated sugar or packed light or dark brown sugar

Icing

1 cup (120g) confectioners' sugar
1/2 teaspoon pure vanilla extract
2–3 Tablespoons (30–45ml) strong brewed coffee or milk


DIRECTIONS

1. Make the dough: Whisk the flour, sugar, salt, and yeast together in a large bowl. Set aside.
2. Combine the milk, water, and butter together in a heatproof bowl. Microwave or use the stove and heat until the butter is melted and the mixture is warm to touch (about 110°F). Pour into the dry ingredients, add the egg, and stir until it forms a soft dough or use your mixer.
3. On a lightly floured surface using floured hands, knead the dough for 3 minutes. Place in a lightly greased bowl (I use non-stick spray), cover loosely, and let rest for about 10 minutes.
4. Fill the rolls: After 10 minutes, roll the dough out in a 14×8 inch rectangle. Spread the softened butter on top. Mix together the cinnamon and sugar. Sprinkle it all over the dough. Roll up the dough tightly to make a 14 inch log. Cut into 10–12 even rolls and arrange in a lightly greased 9-inch round cake pan or pie dish.
5. Rise: Tightly cover the rolls with aluminum foil or plastic wrap and allow to rise in a warm, draft-free environment for 60–90 minutes. See blog post above for my trick to this step!
6. Bake the rolls: After the rolls have doubled in size, preheat the oven to 375°F (190°C). Bake for 25–28 minutes until lightly browned. If you notice the tops are getting too brown too quickly, loosely cover the rolls with aluminum foil and continue baking.
7. Make the icing: Whisk the confectioners' sugar, vanilla extract, and coffee/milk together. Drizzle or spread over warm rolls.
8. Cover leftover frosted or unfrosted rolls tightly and store for up to 3 days at room temperature or up to 5 days in the refrigerator.



*I want to live with a cinnamon girl
I could be happy the rest of my life
With her
A dreamer of pictures
I run in the night
You see us together
Chasing the moonlight
My cinnamon girl*

— Neil Young
“Cinnamon Girl”



*Remember how you found me
Under a low bent half moon?
I must have been singing for you
I'd never left the water
Though I once knew
some flying fish
Thought I'd forget how to swim...*

— Elysian Fields
“Mermaid”

PEARLY CREAM

Homemade glazed doughnuts are easier to make than you think! For best success, take your time and read through the recipe before beginning.

INGREDIENTS

1 cup (240ml) whole milk, warmed to about 110°F (43°C)*
1 Tablespoon active dry yeast*
1/3 cup (65g) granulated sugar
2 large eggs
6 Tablespoons (86g) unsalted butter, melted and slightly cooled
1 teaspoon pure vanilla extract
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
4 cups (500g) all-purpose flour (spoon & leveled), plus more as needed
1 – 2 quarts vegetable oil*

Glaze

2 cups (240g) confectioners' sugar, sifted
1/3 cup (80ml) heavy cream or whole milk (I prefer cream for thicker consistency)
1/2 teaspoon pure vanilla extract

DIRECTIONS

1. Prepare the dough: Whisk the warm milk, yeast, and sugar together in the bowl of your stand mixer fitted with a dough hook or paddle attachment. Cover and allow to sit for 5 minutes. The mixture should be a little frothy on top after 5 minutes. If not, start over with new yeast.
2. Add the eggs, butter, vanilla, nutmeg, salt, and 2 cups (245g) flour. Beat on low speed for 1 minute. Scrape down the sides of the bowl with a rubber spatula as needed. Add remaining flour and beat on medium speed until the dough comes together and pulls away from the sides of the bowl, about 2 minutes. If needed, add more flour, 1 Tablespoon at a time, until the dough pulls away from the sides of the bowl. Don't add too much flour, though. You want a slightly sticky dough. *If you do not own a mixer, you can mix this dough with a large wooden spoon or rubber spatula. It will take a bit of arm muscle!*
3. Knead the dough: Keep the dough in the mixer and beat for an additional 2 minutes or knead by hand on a lightly floured surface for 2 minutes.
4. Let Dough Rise: Lightly grease a large bowl with oil or nonstick spray. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the dough to rise in a relatively warm environment for 1.5-2 hours or until double in size. (For a tiny reduction in rise time, see my answer to Where Should Dough Rise? in my Baking with Yeast Guide.)
5. Shape Doughnuts: When the dough is ready, punch it down to release the air. Remove dough from the bowl and turn it out onto a lightly floured surface. If needed, punch down again to release any more air bubbles. Using a rolling pin, roll the dough out until it is 1/2 inch thick. Using a 3-3.5 inch doughnut cutter, cut into 12 doughnuts. If you can't quite fit 12, re-roll the scraps and cut more.

CHOCOLATE MINT

These chocolate frosted donuts are baked, not fried – and are so simple to make! Cover them completely in sprinkles and you’ll find yourself eating more than just one.

INGREDIENTS

1 cup (125g) all-purpose flour (spoon & leveled)
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon ground nutmeg (gives them that “bakery donut” taste)
1 large egg
1/3 cup (65g) packed light brown sugar
¼ cup (60ml) milk*
¼ cup (60g) Greek yogurt*
2 Tablespoons (30g) unsalted butter, melted
1 and ½ teaspoons pure vanilla extract

Chocolate Glaze

½ cup (90g) semi-sweet chocolate chips
2 Tablespoons (30g) unsalted butter
2 teaspoons light corn syrup
2 teaspoons water
rainbow sprinkles


DIRECTIONS

1. Preheat the oven to 350°F (177°C). Spray a donut pan with non-stick spray. Set aside.
2. Make the donuts: Whisk the flour, baking powder, baking soda, and nutmeg together in a medium bowl. Set aside.
3. Whisk the egg, brown sugar, milk, and yogurt together until smooth. Add the melted butter and vanilla, whisking until fully combined. Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix. The batter will be very thick.
4. Spoon the batter into the donut cavities—I highly recommend using a large zipped-top bag for ease, as pictured and explained in detail above. Cut a corner off the bottom of the bag and pipe the batter into each donut cup, filling 2/3 to 3/4 of the way full.
5. Bake for 9-10 minutes or until the edges are lightly browned. Remove from the pan and bake the remaining donut batter. Allow the donuts to slightly cool before glazing.
6. Make the chocolate glaze: Place the chocolate chips, butter, corn syrup, and water in a medium bowl. Melt in 20 second increments in the microwave, stirring after each time, until completely melted and smooth. Dip the tops of the donuts into the chocolate glaze and then cover with sprinkles. I simply poured the sprinkles into a deep bowl and dipped the tops of the donuts into it. You’ll likely have leftover glaze. It’s great on ice cream!
7. Donuts taste best eaten the same day, though they may be covered tightly and stored at room temperature for 2 days.



Now run, run away from the
boys in blue
Oh, my car smells like chocolate
Hey now, I think about what to do
I think about what to say
I think about how to think
Pause it, play it, pause it, play it,
pause it

— The 1975
“Chocolate”



*When soon his majesty sent
soldiers and thieves
To India searching for gold
Instead from the ground
Some magic they found
Something far better I'm told
Yeah, poppies*

— Marcy Playground
“Poppies”

SPRINKLE

An easy recipe for baked pink party donuts covered in pink tinted vanilla frosting and an overload of rainbow sprinkles. It's love at first bite!

INGREDIENTS

1 cup (125g) all-purpose flour (spoon & leveled)
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
1 large egg, at room temperature
1/3 cup (65g) packed light brown sugar
½ cup (120ml) buttermilk, at room temperature*
2 Tablespoons (30g) unsalted butter, melted
1 and ½ teaspoons pure vanilla extract

Vanilla Glaze

2 cups (240g) confectioners' sugar
3 Tablespoons (43g) unsalted butter, melted and slightly cooled
3–4 Tablespoons (45–60ml) heavy cream
1 teaspoon pure vanilla extract
pinch salt
1–2 drops red food coloring
for garnish: rainbow sprinkles*

DIRECTIONS

1. Preheat oven to 350°F (177°C). Spray the donut pan with non-stick spray. Set aside.
2. Make the donuts: Whisk the flour, baking powder, baking soda, salt, cinnamon, and nutmeg together in a medium bowl. Set aside. Whisk the egg, brown sugar, and buttermilk together until smooth. Add the melted butter and vanilla, whisking until fully combined. Pour the wet ingredients into the dry ingredients and mix until just combined. Do not overmix. The batter will be very thick.
3. Spoon the batter into the donut cavities— I highly recommend using a large zipped-top bag for ease. Cut a corner off the bottom of the bag and pipe the batter into each donut cup, filling only ½ to 2/3 full. If baking hearts, do not fill up too much or the donuts won't have a hole in the center (they'll puff up too much).
4. Bake for 8–10 minutes or until the edges are lightly browned. Allow to cool in the pan for about two minutes then place each on a wire rack set on top of a baking sheet or parchment paper (to catch any sprinkles or glaze in step 5). Bake the remaining donut batter (there is usually enough batter for 2–3 more donuts) and once baked, transfer to the wire rack. Allow donuts to cool down until you can handle them.
5. Make the glaze: In a medium bowl, whisk the glaze ingredients together until completely smooth. Add more cream to thin or more confectioners' sugar to thicken, if desired. I always add a little salt to offset the sweetness. Dip each donut into the glaze, then place back on the rack. Top with sprinkles. Donuts are best served immediately. Leftovers keep well covered tightly in the refrigerator for up to 3 days. If glazed lightly, the glaze will somewhat set after a few hours.

FUNFETTI

Glazed donuts filled and topped with cereal.
These funfetti donuts are baked, not fried and are so simple to make!

INGREDIENTS

1 cup (125g) all-purpose flour (spoon & leveled)
1 teaspoon baking powder
¼ teaspoon baking soda
pinch ground nutmeg*
½ cup (65g) granulated sugar
¼ cup (60ml) milk*
¼ cup (60g) Greek yogurt*
1 large egg
2 Tablespoons (30g) unsalted butter, melted
1 and ½ teaspoons pure vanilla extract
3 Tablespoons rainbow sprinkles

Glaze

¼ cup (60ml) milk*
2 cups (240g) confectioners' sugar
1 teaspoon pure vanilla extract
optional: extra sprinkles for topping

DIRECTIONS

1. Preheat the oven to 350°F (177°C). Spray a donut pan with non-stick spray. Set aside.
2. For the donuts: whisk the flour, baking powder, baking soda, nutmeg, and granulated sugar together in a medium bowl. Set aside.
3. Whisk the milk, yogurt, and egg together until smooth. Add the melted butter and vanilla, whisking until fully combined. Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix. The batter will be very thick. Fold in the sprinkles gently to ensure they do not bleed their color. I use these rainbow jimmies and they do not bleed.
4. Spoon the batter into the donut cups—I highly recommend using a large zipped-top bag for ease, as pictured above. Cut a corner off the bottom of the bag and pipe the batter into each donut cup, filling 2/3 to ¾ of the way full.
5. Bake for 9-10 minutes or until the edges are lightly browned. Allow the donuts to slightly cool before glazing. I find the glaze “sets” easier onto cooled donuts.
6. For the glaze: combine the glaze ingredients in a medium saucepan over low heat. Whisk until the glaze is smooth. Remove from heat and immediately begin dunking the donuts, one by one, into the glaze. I simply dropped each donut into the saucepan and moved it around to coat evenly. Transfer each donut to a wire rack over a baking sheet to catch the glaze drippings. Take each donut and dunk again if you have enough glaze leftover. Sprinkle with additional sprinkles.
7. Donuts taste best eaten the same day, though they may be covered tightly and stored at room temperature for 2 days.

*It's summertime and I
hang on the vine
They're gonna make me into
sweet red wine
Hanging around like a
fruit on a tree
Waiting to be picked,
come on cut me free*

— Marina & the Diamonds
“Froot”



Breakfast in bed
And a kiss or three
You don't have to say you
love me
Breakfast in bed
Nothing need be said
Ain't no need

— Dusty Springfield
“Breakfast in Bed”



MAPLE BACON

These baked maple glazed donuts are spiced cakey-style donuts with a thick and rich maple glaze on top. Baked, not fried — and you don't need a mixer!

INGREDIENTS

1 cup (125g) all-purpose flour (spoon & leveled)
1 teaspoon baking powder
¼ teaspoon baking soda
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
1/8 teaspoon ground cloves
¼ teaspoon salt
2 Tablespoons (30g) unsalted butter, melted and slightly cooled
1 large egg, at room temperature
1/3 cup (65g) packed light brown sugar
¼ cup (60ml) milk, at room temperature
¼ cup (60g) yogurt or sour cream, at room temperature
1 teaspoon pure vanilla extract

Maple Icing

2 Tablespoons (30g) unsalted butter
1/3 cup (80ml) pure maple syrup
1 cup (112g) sifted confectioners' sugar
¼ teaspoon maple extract (optional, but recommended)
pinch of salt, to taste

DIRECTIONS

1. Preheat oven to 350°F (177°C). Spray donut pan with non-stick spray. Set aside.
2. Make the donuts: Whisk the flour, baking powder, baking soda, cinnamon, nutmeg, cloves, and salt together in a large bowl. Set aside. Whisk the melted butter, egg, brown sugar, milk, yogurt, and vanilla together until completely combined. Pour the wet ingredients into the dry ingredients and whisk until just combined. Do not overmix. The batter will be thick.
3. Spoon the batter into the donut cavities—I highly recommend using a large zipped-top bag for ease. Cut a corner off the bottom of the bag and pipe the batter into each donut cup, filling about halfway. (If you only have 1 donut pan that bakes less than 8 donuts, keep the remaining batter in the bowl at room temperature until you can bake the next batch.)
4. Bake for 10-11 minutes or until the edges and tops are lightly browned. Gently poke a donut with your finger. If it bounces back, the donuts are done. Allow donuts to cool for a few minutes in the pan, then transfer to a wire rack set on a large piece of parchment paper. Bake the remaining donut batter and once baked, transfer to the wire rack.
5. Make the icing: In a small saucepan over low heat, melt the butter and maple syrup together, whisking occasionally. Once the butter has melted, remove from heat and whisk in the sifted confectioners' sugar and maple extract. Taste. Add a pinch of salt if desired. Cool for 2-3 minutes, then dip each donut into the icing. The icing quickly thickens, so feel free to place it back over heat as you dip. Place dipped donuts back onto cooling rack as excess icing drips down. Feel free to double dip them (I usually do!).
6. Donuts are best served immediately. Leftovers keep well covered tightly at room temperature or in the refrigerator for 2 days.

APPLE FRITTER

This sweet summery fried fritter combines a soft yeasted dough, blueberries, and a creamy strawberry glaze made from real strawberries.

INGREDIENTS

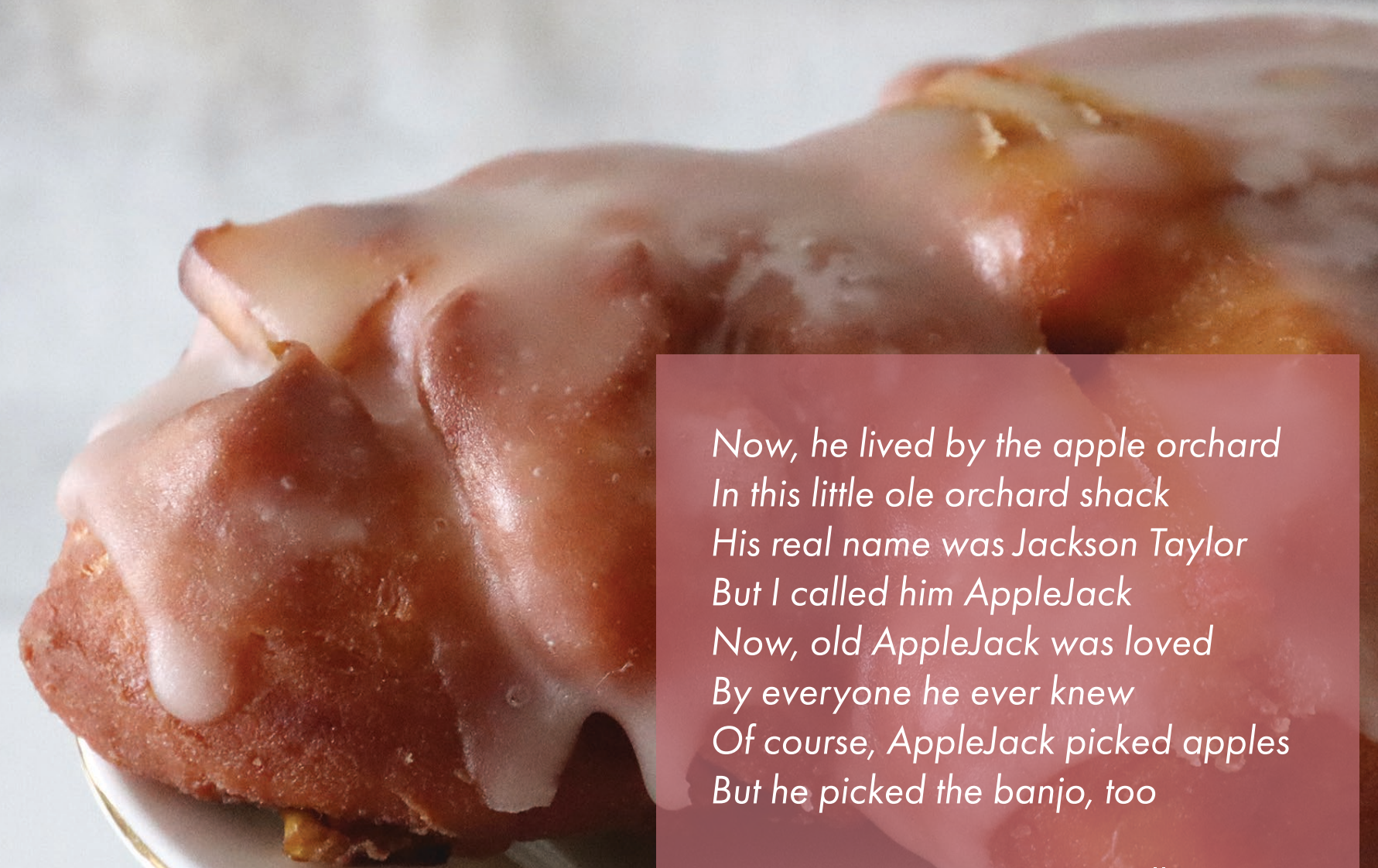
1 cup (240ml) whole milk, warmed to about 110°F*
1 Tablespoon Platinum Yeast from Red Star*
½ cup (100g) granulated sugar, divided
2 large eggs
6 Tablespoons (86g) butter, melted and slightly cooled
1 teaspoon pure vanilla extract
½ teaspoon salt
¼ teaspoon ground nutmeg
4 cups (500g) all-purpose flour (spoon & leveled), plus more as needed
1 and ½ cups (250g) fresh berries such as blueberries, chopped strawberries, or blackberries*
1 – 2 quarts oil*

Strawberry Glaze

2 cups (240g) confectioners' sugar
1 cup chopped strawberries (about 5 large strawberries)
¼ cup (60ml) heavy cream, half-and-half, or whole milk
1 teaspoon pure vanilla extract

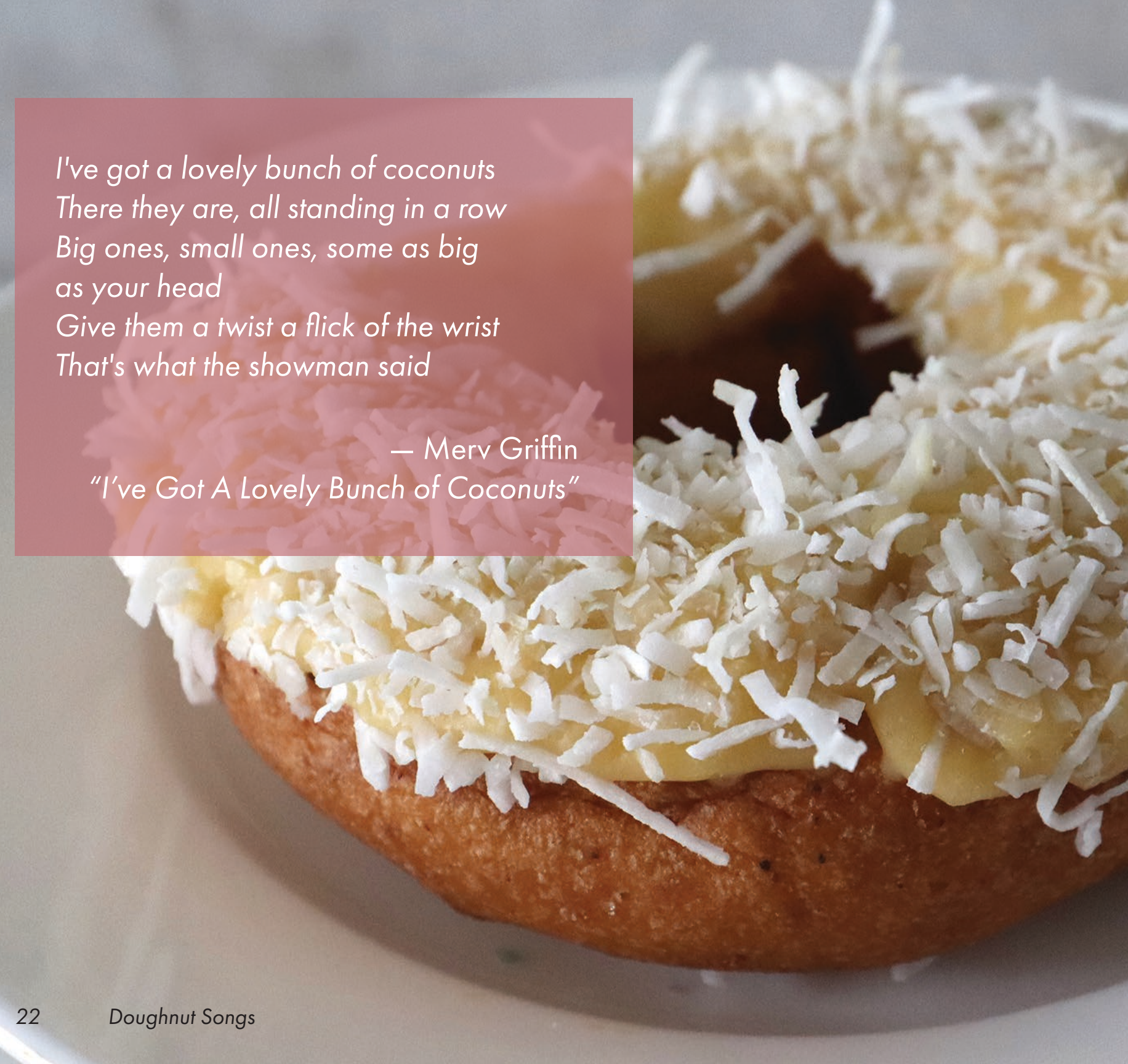
DIRECTIONS

1. Prepare the dough: Whisk the warm milk, yeast, and 1 Tablespoon of sugar together in the bowl of your stand mixer fitted with a dough hook or paddle attachment. Cover and allow to sit for 5 minutes.
2. Add the remaining 7 Tablespoons of sugar, eggs, butter, vanilla extract, salt, nutmeg, and 1 cup flour. Beat on low speed for 30 seconds, scrape down the sides of the bowl with a rubber spatula, then add the remaining flour. Beat on medium speed until the dough comes together and pulls away from the sides of the bowl, about 2 minutes. If needed, add more flour, 1 Tablespoon at a time, until the dough pulls away from the sides of the bowl. Don't add too much flour, though. You want a slightly sticky dough. *If you do not own a mixer, you can mix this dough with a large wooden spoon or rubber spatula. It will take a bit of arm muscle!*
3. Knead the dough: Keep the dough in the mixer and beat for an additional 2 minutes or knead by hand on a lightly floured surface for 2 minutes.
4. Rise: Lightly grease a large bowl with oil or nonstick spray. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the dough to rise in a relatively warm environment for 1-2 hours or until double in size. (I always let it rise on the counter. Takes about 2 hours. For a tiny reduction in rise time, see my answer to Where Should Dough Rise? in my Baking with Yeast Guide.)
5. Shape the dough: When the dough is ready, punch it down to release the air. Turn it out onto a lightly floured work surface and with lightly floured hands, flatten the dough into a long oval about 1/2 inch thick. You can use a rolling pin if needed, but your hands should be able to stretch it out just fine. Spread blueberries onto half of the dough, as pictured above. Fold the dough over the blueberries, then seal the edges. Using your hands, work the dough into an even log, making sure the edges are totally sealed.



*Now, he lived by the apple orchard
In this little ole orchard shack
His real name was Jackson Taylor
But I called him AppleJack
Now, old AppleJack was loved
By everyone he ever knew
Of course, AppleJack picked apples
But he picked the banjo, too*

— Dolly Parton
“Applejack”



*I've got a lovely bunch of coconuts
There they are, all standing in a row
Big ones, small ones, some as big
as your head
Give them a twist a flick of the wrist
That's what the showman said*

— Merv Griffin
“I’ve Got A Lovely Bunch of Coconuts”

COCONUT

These soft, baked donuts have a cake-like texture and infused with coconut flavors inside, glazed in coconut icing, and dipped into sweetened coconut flakes.

INGREDIENTS

1 ½ cups cake flour
1 tsp baking powder
½ tsp baking soda
1/8 tsp salt
1 ¼ cup coconut sugar*
1 egg
½ cup buttermilk
2 Tbsp coconut milk
2 Tbsp melted unsalted butter
1 tsp vanilla extract

Icing

1 ½ cups powder sugar
3 Tbsp coconut milk
1 tsp vanilla extract

Topping

1 ½ -2 cups coconut flakes sweetened

DIRECTIONS

1. Preheat oven to 350 and grease a donut pan.
2. In a large mixing bowl, whisk egg, sugar, buttermilk, coconut milk, melted butter and vanilla extract together until smooth.
3. Sift in all dry ingredients and whisk until all incorporated.
4. Transfer batter into a piping bag. (You may have to do it in two takes or the bag will be too full to pipe.)
5. Cut the tip off both piping bag, leaving only about ½ inch opening.
6. Squeeze batter into the donut cups of the pan, filling them. Make sure there is an even amount of batter all around.
7. Bake for 10-11 minutes and cool on the wire rack until they can be handled. Spread paper towel under the cooling rack to catch icing drippings.
8. While donuts are cooling, prepare the icing.
9. Heat up coconut milk and vanilla in the microwave for a few seconds (15-20 seconds). Place powder sugar in a bowl and coconut flakes in another bowl. Whisk in coconut milk mixture into powder sugar until all smooth.
10. Dip each donut into icing, covering top and sides. Dip them into coconut flakes and carefully place back on the wire rack.
11. Let them sit until completely cooled and icing is set.

Notes

You can use 1 cup of white granulated sugar instead of coconut sugar. Don't be concerned that donut color will be different if you use white sugar because coconut sugar is what gives these donuts this bright orange-ish color.

WALNUT

These chocolate frosted donuts are baked, not fried – and are so simple to make!
Cover them in walnuts and you'll find yourself eating more than just one.

INGREDIENTS

1 cup (125g) all-purpose flour (spoon & leveled)
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon ground nutmeg (gives them that
“bakery donut” taste)
1 large egg
1/3 cup (65g) packed light brown sugar
¼ cup (60ml) milk*
¼ cup (60g) Greek yogurt*
2 Tablespoons (30g) unsalted butter, melted
1 and ½ teaspoons pure vanilla extract

Chocolate Glaze

½ cup (90g) semi-sweet chocolate chips
2 Tablespoons (30g) unsalted butter
2 teaspoons light corn syrup
2 teaspoons water
rainbow sprinkles

DIRECTIONS

1. Preheat the oven to 350°F (177°C). Spray a donut pan with non-stick spray. Set aside.
2. Make the donuts: Whisk the flour, baking powder, baking soda, and nutmeg together in a medium bowl. Set aside.
3. Whisk the egg, brown sugar, milk, and yogurt together until smooth. Add the melted butter and vanilla, whisking until fully combined. Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix. The batter will be very thick.
4. Spoon the batter into the donut cavities—I highly recommend using a large zipped-top bag for ease, as pictured and explained in detail above. Cut a corner off the bottom of the bag and pipe the batter into each donut cup, filling 2/3 to 3/4 of the way full.
5. Bake for 9-10 minutes or until the edges are lightly browned. Remove from the pan and bake the remaining donut batter. Allow the donuts to slightly cool before glazing.
6. Make the chocolate glaze: Place the chocolate chips, butter, corn syrup, and water in a medium bowl. Melt in 20 second increments in the microwave, stirring after each time, until completely melted and smooth. Dip the tops of the donuts into the chocolate glaze and then cover with sprinkles. I simply poured the sprinkles into a deep bowl and dipped the tops of the donuts into it. You'll likely have leftover glaze. It's great on ice cream!
7. Donuts taste best eaten the same day, though they may be covered tightly and stored at room temperature for 2 days.

*Underneath the walnut tree
Where you said you'd wait
for me
And I waited a long, long
time*

— Keane
“Walnut Trees”



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