

Cake Mix Doughnuts

Ingredients:

1 box cake mix (15.25 oz.) any flavor
1 egg
¼ c. vegetable oil
Just over ½ c. water

For the Glaze

1 T. melted butter
3 T. almond milk
1 ½ c. powdered sugar
1 tsp. vanilla

Directions:

1. Preheat the oven to 350 degrees F. Spray whatever pan you may be using (doughnut, mini-Bundt, or perhaps cupcake).
2. Whisk together the dry cake mix, egg, vegetable oil, and water until combined. The original recipe called for an entire cup of water, but her cake mix was larger than mine. So, I started with ½ c. and then added a little more to get the batter slightly thinner. You don't want it as thick as if you were frying the doughnuts, but thicker than cake batter.
3. Fill your pan until each spot is ½ full.
4. Bake at 350 degrees F. for 12-14 minutes. Let the doughnuts cool in the pan for 5-10 min before removing them to a wire rack and then cool completely before glazing.

For the Glaze:

1. In a medium sized bowl, stir together the glaze ingredients until you have a nice runny glaze without lumps.
2. Dip the cooled doughnut about ½ way into the glaze, then lift it and turn sideways to let the extra run off. Return to the wire rack to let

the glaze harden. This is the time to put on sprinkles, before the glaze hardens!

3. Repeat with remaining doughnuts.
4. Think of the topping possibilities and go wild!

I used a box of yellow cake mix since this was my first go at this, but you can use any cake mix you would like in order to get the flavor you want! If you do use a different flavor, you could mix up the glaze flavors as well. For example, a pumpkin or spice doughnut would be great with a maple glaze. A chocolate doughnut probably needs a chocolate ganache (just sayin'). And, besides regular sprinkles you could use mini chocolate chips, coconut, orange zest, bacon bits...you get the idea, have fun with it!