Peppermint Chocolate Donuts

A recipe from Doughnuts by Lara Ferroni
modified by KC Coake and posted on realcoake.com

Prep & Cook Time: About 30-45 minutes

Ingredients:

- 1 Cup Bob's Red Mill organic all-purpose flour
- 1/4 Cup Bob's Red Mill organic whole wheat flour
- 1/4 cup cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- pinch salt
- 1/2 cup granulated sugar
- 1/4 cup + 2 tablespoons sour cream
- 1 egg
- 1/4 cup milk
- 1 tablespoon unsalted butter
- 2 cups confectioner's sugar
- 1/4 teaspoon peppermint extract
- 3 tablespoons milk

Directions:

1. Pre-heat oven to 350 degrees. Grease a baking pan or line with a silicone cooking mat.
2. In a large bowl, mix together flours, cocoa powder, baking soda, cinnamon, and salt with a whisk. Set aside.
3. Using a blender with the paddle attachment, mix together the sugar, sour cream, egg, milk and butter.
4. Add the dry ingredients to the wet and mix just until incorporated using the blender. The mix may be thick and need some additional thinning with milk to make it easier to pipe.
5. Place dough into a piping bag. Pipe onto prepared cooking sheet.
6. Bake in 350 degree oven for 7 to 10 minutes or until the dough bounces back when lightly pressed.
7. Meanwhile, in a small bowl, mix confectioner's sugar, peppermint extract and milk to make a glaze for the donuts.
8. Allow donuts to cool slightly. Dip baked donuts into glaze. Add sprinkles and serve.

A complimentary recipe for personal use only from realcoake.com
http://www.realcoake.com/2015/11/peppermint-chocolate-baked-donuts.html