

Lemon Blueberry Baked Doughnuts

These baked treats have a cake-like texture with added brightness from lemon zest and fresh blueberries. Not only are they delicious, but they are also vegan-friendly.

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Course: Breakfast; Dessert

Serves: 12

Ingredients:

Lemon Blueberry Doughnuts

2 2/3 cup unbleached all-purpose flour

2/3 cup granulated sugar

2 tsp baking soda

1 tsp salt

1 cup non-dairy milk or water*

¼ cup canola oil

¼ cup apple cider vinegar

1 tsp vanilla extract

2 tbsp lemon juice

1 tbsp lemon zest

6 ounces fresh blueberries

Lemon Glaze

2 cups powdered sugar

Juice of 1 – 1 ½ lemon(s)**

*You can use any non-dairy milk or water in this recipe. I have tried baking this with both and no real difference in texture, or flavor was noticed.

**I tend to start with the juice of ½ a lemon and keep adding until I hit desired consistency. You want the glaze to be pourable, but thick enough to where you cannot see through it.

Directions:

Preheat oven to 375 degrees F. Lightly grease two doughnut pans (12 total)

Using a food processor, coarsely chop your blueberries and set aside. Zest and juice your lemon(s) and also set aside.

In a large mixing bowl, combine flour, sugar, baking soda, and salt in a large bowl, and stir to incorporate. In a medium mixing bowl, whisk together nondairy milk/water, oil, vinegar, and vanilla. Add lemon juice, lemon zest, and the wet ingredients to the dry and stir together until just combined. Gently fold on the chopped blueberries until just incorporated. Be careful not to overmix.

Using a ¼ cup measuring cup, scoop batter into the prepared doughnut pans and bake for 10-12 minutes. Once removed from oven, let doughnuts rest in pan for about 5 minutes before unmolding. Let cool on wire rack.

For the Glaze

Mix together powdered sugar and lemon juice until you reach desired consistency (see note) Dip doughnuts, once cooled, into the glaze, covering the top half. You may also pour or drizzle the glaze over the doughnuts.