

Culinary Lavender: DIY Lavender Doughnuts



DONUTS!!! WE ARE OBSESSED WITH DONUTS, BUT I HAVE NEVER MADE THEM BEFORE AND FELT THAT IT WOULD BE A FUN, WINTER, AFTERNOON PROJECT. HOW HARD CAN IT BE?! YES AND EVEN BETTER, MAKE THEM LAVENDER FROSTED!

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Recipe type: baking

Serves: 1 dozen doughnuts

Find online: <https://www.norwoodlavenderfarm.com/recipes/archives/02-2019>

This recipe for the donut batter is based from a King Arthur donut recipe.

INGREDIENTS

1/4 cup (4 tablespoons) butter
1/4 cup vegetable oil
1/2 cup granulated sugar
1/3 cup brown sugar
2 large eggs
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 to 1 teaspoon ground nutmeg, to taste (opt out)
3/4 teaspoon salt
1/4 tsp vanilla extract
1/2 tsp Norwood Farm lavender extract
1 tsp Norwood Farm culinary lavender
2 2/3 cups King Arthur Unbleached All-Purpose Flour
1 cup milk

INSTRUCTIONS

1. Preheat the oven to 425°F. Lightly grease two standard doughnut pans.
2. In a medium-sized mixing bowl, beat together the butter, vegetable oil, and sugars until smooth.
3. Add the eggs, beating to combine.
4. Stir in the baking powder, baking soda, nutmeg, salt, and vanilla and lavender extract.
5. Stir the flour into the butter mixture alternately with the milk, beginning and ending with the flour and making sure everything is thoroughly combined. The batter will be fairly thick; when you draw your spatula through the batter, it will leave a furrow.
6. Spoon the batter into the lightly greased doughnut pans, filling the wells to about 1/4" shy of the rim.
7. Bake the doughnuts for 10 minutes. Remove them from the oven, and wait 5 to 7 minutes before turning them out of the pans onto a rack.
8. Recipe makes about a dozen donuts.

LAVENDER FROSTING

1 1/4 cups confectioners' sugar
1 tablespoon light corn syrup
1 tablespoon melted butter
1 to 2 tablespoons milk
1/4 teaspoon Norwood Farm lavender extract

Stir the sugar, corn syrup, butter, Norwood Farm lavender extract and 1 Tbsp of milk together, adding extra reserved milk or confectioners' sugar to adjust the consistency as needed. Dip each doughnut in glaze until tops are coated.