



Homemade Baked Sugar Donuts

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HOMEMADE BAKED Sugar Donuts recipe that is easy to make and ready in 15 minutes. These simple and extra soft donuts taste just like raised sugar donuts from your favorite bakery!

Course Breakfast, Dessert

Cuisine American

Keyword sugar donuts

Prep Time 15 minutes

Cook Time 15 minutes

Total Time 30 minutes

Servings 12

Calories 172kcal

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup buttermilk
- 2 eggs
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon vanilla
- 1 cup all-purpose flour

For the sugar coating

- 1/4 cup sugar

Instructions

1. Preheat oven to 350 degrees.
2. Spray donut pan with nonstick spray.
3. Mix together oil, buttermilk, eggs, sugar, salt, baking powder and vanilla until combined.
4. Stir in flour and continue to mix until smooth.
5. Fill the donut pans up about 3/4 of the way.
6. Bake donuts for 15 minutes.
7. Remove from oven, let cool for 5 minutes, then remove donuts from pan.
8. Put sugar in a sandwich bag.
9. One at a time, drop your donuts in bag and shake lightly to cover.
10. Eat right away or store in container.

Notes

Recipe makes 1 dozen 3 inch donuts.

Nutrition

Calories: 172kcal

Recipe Created by Pamela for brooklynfarmgirl.com