

Baked Carrot Cake Doughnuts by Lynn's Recipes



These Baked Carrot Cake Doughnuts are delicious for breakfast or a snack in the afternoon with a cup of coffee or tea. Super easy to make and a healthier alternative to a regular type of doughnut. Adapted from Betty Crocker.

Ingredients:

Doughnuts:

- 1-1/4 cups all purpose flour
- 3/4 cup sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2/3 cup vegetable oil
- 1/2 cup milk
- 1 Tablespoon molasses
- 1 teaspoon vanilla
- 1/2 cup finely grated carrot

Icing:

- 3 ounces cream cheese, softened
- 2 Tablespoons milk
- 1 cup powdered sugar
- 1/4 cup chopped pecans, if desired

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Preheat oven to 350°. Lightly spray doughnut pans with cooking spray.

In a medium bowl, stir together flour, sugar, baking powder, salt, cinnamon and nutmeg with whisk. In a 4-cup measuring cup, beat egg, oil, milk, molasses, vanilla and carrot with whisk. Pour wet ingredients into dry ingredients; fold until just combined. Spoon or pipe batter into donut cups, filling about half full.

Bake on center oven rack 10 to 12 minutes or until doughnuts are golden around edges and spring back when touched. Remove from oven. Turn doughnuts out onto cooling rack.

In a small bowl, beat cream cheese, milk and powdered sugar with electric mixer on medium speed until smooth. Spread on cooled donuts. Sprinkle pecans over top.

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