

Baked Nutella Doughnuts with Nutella Glaze by Lynn's Recipes



Lynn demonstrates how to make Baked Nutella Doughnuts. These are great for breakfast or a snack. Adapted from crazyadventuresinparenting and cookingclassy.

Ingredients:

Doughnuts:

- 2 cups all purpose flour
- ¼ cup Nutella
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup milk
- 1 cup packed brown sugar
- 2 eggs
- 8 teaspoons melted butter
- 2 teaspoons vanilla

Glaze:

- 1 cup confectioner's sugar
- 2-1/2 Tablespoons Nutella
- 4-6 teaspoons milk
- ½ teaspoon vanilla extract
- Chopped, toasted hazelnuts or sprinkles for topping (opt.)

Doughnuts:

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Preheat oven to 325°. Spray doughnut pan with nonstick cooking spray and set aside.

In a large bowl, whisk together the dry ingredients – the flour, baking soda and salt.

In a small bowl, whisk together the rest of the ingredients – milk, sugar, egg, butter, Nutella and vanilla until smooth.

Add wet mixture to the dry mixture, whisking together until well blended.

Place the mixture in a large Ziploc bag. Push mixture to a corner and snip off the corner. Pipe the doughnut mixture into the doughnut pan's cavities, 2/3-3/4 full.

Bake at 325° for 12-15 minutes or until doughnuts spring back when pressed.

Flip onto a baking rack to cool.

Glaze:

In a small mixing bowl, whisk together the powdered sugar, Nutella, milk and vanilla until smooth. Dip each doughnut into the glaze and place back on cooling rack. Top with nuts or sprinkles, if using and allow glaze to set at room temperature. Store in an airtight container at room temperature.

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