



**Century**  
Federal Credit Union

# Recipes for Success

## Baked Chocolate Glazed Mini-Donuts

Jen, Marketing Director

### Ingredients

- 1teaspoon vanilla extract
- 6 tablespoons of sour cream
- 1 egg
- 1/4 cup milk
- 1 cup flour
- 1/2 cup sugar
- 1/4 cup cocoa powder
- 1/2 teaspoon baking powder
- 2 cups powdered sugar
- 6 tablespoons of milk
- 1 teaspoon vanilla extract



### Directions

1. Preheat oven to 375° & generously grease donut pans
2. In a large bowl beat together vanilla, sour cream, egg and milk. Once thoroughly mixed, add in the flour, sugar, cocoa powder and baking powder, until combined.
3. Spoon in or use a piping bag to fill your donut pans about 2/3 of the way and bake for or 11-12 minutes and cool completely.
4. In a small bowl make the glaze by combining powdered sugar, vanilla and milk. Whisk together and set aside.
5. Dunk each donut in the glaze mixture on both sides and place on a cooling rack to drain excess and harden for 1-2 hours.