Baked Cinnamon Sugar Donuts

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3/4 cup flour

2 Tbsp cornstarch

1/3 cup sugar

1 tsp baking powder

1/2 tsp salt

1/2 tsp cinnamon

1/3 cup buttermilk

1 egg

1 Tbsp melted butter

1 tsp vanilla

For topping:

1 Tbsp melted butter

1/2 cup sugar + 1 tsp cinnamon (mixed together)

Combine flour, cornstarch, sugar, baking powder, salt and cinnamon.

Whisk together 1 T. butter, egg and vanilla.

Add wet ingredients to dry and stir just until blended.

Scoop batter into a ziploc bag and trim off corner.

Squeeze batter into a greased donut pan.

Bake 11 minutes at 375.

Remove from pan.

​Mix together sugar and cinnamon and melt 1 T. butter. Brush each warm donut with butter and sprinkle with cinnamon sugar.