Sourdough Doughnuts

Amount 12 doughnuts
Time 45 min

Ingredients

- 1 3/4 cup flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup sourdough starter
- 1/2 cup buttermilk
- 1/3 cup dark brown sugar
- 1 egg
- 1 1/2 tbsp butter, melted
- 1 tsp vanilla

Steps

1. Heat oven to 325 degrees.
2. Grease doughnut pan.
3. In large bowl, whisk flour, baking soda and salt.
4. In a small bowl,
whisk sourdough, buttermilk, sugar, egg, melted butter and
vanilla extract until smooth.
5. Add milk mixture to flour and whisk until smooth.
6. Put batter into doughnut pans (fill each spot about 2/3 full).
7. Bake for 13 minutes, until doughnuts spring back when lightly pressed.
8. Cool in pan on rack 3 minutes, then carefully turn out onto rack to cool.

Notes

Doughnuts are not as sweet as other cake doughnuts, likely due to less sugar in their batter. Could add more, or not - when frosting or glaze is added, sweetness is not overwhelming. || For Chocolate Sourdough Doughnuts: use 1 ¼ cups flour in place
of the 1 ¾ cups and add ½ cup unsweetened cocoa powder to recipe. ||
For White-frosted Doughnuts: 1 cup of confectioners' sugar and 1 Tbsp milk. Stir until smooth. Dip cooled doughnuts into bowl. Top with sprinkles or your choice of topping. || For Cinnamon-sugar Doughnuts: Dip still-warm vanilla doughnut into melted butter than toss in ½ cup sugar and 2 Tbsp cinnamon mix.