Baked Chocolate Doughnut Holes

Amount About 24 doughnuts
Time 30 min

Ingredients

- 1/4 cup melted butter
- 1/4 cup milk
- 1 egg
- 1 tsp vanilla
- 1 tsp vinegar, white or cider
- 1/3 cup cocoa powder
- 3/4 cup all-purpose flour
- 1/2 cup light brown sugar
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup chocolate chips (mini preferred)

Steps

1. Preheat oven to 425 F.
2. Mix all wet ingredients.
3. Add all dry ingredients and mix.
4. Grease mini muffins trays.
5. Put batter in mini muffins trays.
6. Bake for 10 minutes or until toothpick comes out clean.
7. Immediately dump doughnuts out of muffin tray and if desired, roll in a sugar-cocoa mix (~1 tsp cocoa to ~2 tbsp sugar).

Notes

Sugar coating was good, would probably also be good with a chocolate frosting or powdered sugar glaze.