Rhubarb Berry Baked Doughnuts

Time 40 min

Ingredients

- 2 c flour
- 1/2 tsp baking soda
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- zest of one orange
- 2 eggs
- 1/2 c canola oil
- 2/3 c sugar
- 2/3 c buttermilk (or milk+lemon juice)
- 1 c rhubarb
- 1 c raspberries (or just extra rhubarb)
- COATING
- Melted butter
- Cinnamon
- Sugar

Steps

1. Preheat oven to 350F.
2. Mix eggs, oil, sugar. Then add buttermilk and blend.
3. Add flour, baking soda, baking powder, salt on top and mix.
4. Fold in rhubarb and raspberries. If using raspberries, be very gentle since they are fragile.
5. Put in doughnut pans. Bake ~20min for big doughnuts.
6. Mix cinnamon and sugar together. Brush doughnuts with butter, roll in cinnamon sugar, and eat.

Notes

https://www.americas-table.com/food/rhubarb-raspberry-baked-doughnuts