

Homemade Crumb Donuts

This recipe makes 12 donuts, just enough for a pan, but there are enough crumbs and icing to make up to eighteen. Eighteen is how many donuts I need, so those measurements are in parentheses at the end of the line. I didn't want you to have to buy an odd pan, though! And twelve is enough for normal people. These are quite tasty right out of the oven, but if you can make them a couple of hours in advance, they are absolutely wonderful. I make them the afternoon before and put them in a cake dome so they stay moist.

For easy piping, put the batter into a plastic bag and snip off the end so the hole is fairly large. Squeeze the batter into the wells so they're about half full. Smooth down the lump at the end with a wet finger!



For the Sour Cream Baked Donuts:

2 cups all purpose flour (3 cups)
1 teaspoon baking soda (1 1/2 tsp)
1/2 teaspoon kosher salt (3/4 tsp)
1/4 teaspoon ground nutmeg (1/4 tsp)
1/2 cup melted butter (3/4 cup)
1 cup full-fat sour cream (1 1/2 cups)
2/3 cup granulated sugar (1 cup)
2 large eggs (3 eggs)
1 teaspoon vanilla extract (1 1/2)

For the Crumbs:

4 tablespoons unsalted butter
1/4 cup firmly packed brown sugar
1 teaspoon ground cinnamon
1/8 teaspoon kosher salt
3/4 cup all purpose flour

For the Glaze:

2 cups powdered sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
Enough milk to make a thick icing

Preheat the oven to 350 degrees F. Lightly mist a 12-hole donut pan with nonstick spray.

Place the flour, baking soda, salt, and nutmeg in a mixing bowl and whisk to combine. Place the melted butter in another bowl and add the sour cream, sugar, egg, and vanilla. Whisk until well-combined. Pour the liquid ingredients into the dry, and stir just until combined. Pipe or spoon the batter equally into the wells of the donut pan. Bake for 14 minutes or until just barely beginning to brown around the edges. Remove from the pan and let them cool on a rack.

While the donuts are baking, you can make the crumbs. Melt the butter in a small pot over low heat. Stir in the brown sugar, cinnamon, and salt. Add the flour and continue to cook over low heat, stirring occasionally, for 5 minutes. Remove from the heat and pour them out onto a plate to cool.

For the glaze, stir together the powdered sugar and the cinnamon. Add the vanilla, then add milk a little at a time, stirring well after each addition, to make a thick icing.

When the donuts have completely cooled, dunk the tops in the glaze, then dip the glazed part into the crumbs. Set them back onto the cooling rack to allow the glaze to harden and the crumbs to fully adhere. If any bald spots appear as the glaze dribbles down the sides a bit, just sprinkle on some more crumbs!