

# THE P•K•P WAY

## Baked Mocha Doughnuts

Yields 8-10 doughnuts



### Ingredients

#### Doughnuts

- 1 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1 1/4 cups all-purpose flour
- 1/4 cup International Delight Iced Coffee Mocha Flavor
- 1/4 cup milk
- 2 tablespoons unsalted butter, softened
- 2 tablespoons vegetable oil
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1 1/2 teaspoons instant coffee or espresso
- 1 large egg, room temperature

#### Glaze

- 1/8 cup water
- 1/8 cup International Delight Iced Coffee Mocha Flavor
- 1/8 cup light corn syrup
- 1/4 cup chopped bittersweet or semisweet chocolate
- 2 cups confectioners sugar, sifted
- 1/2 teaspoon vanilla extract
- Chocolate sprinkles for decorating

### Storage

Store in an air tight container at room temperature for up to 3 days.

### Directions

#### Doughnuts

1. Preheat oven to 400°F and grease a standard doughnut pan.
2. In a medium bowl, whisk together the baking powder, soda, and flour. Set aside.
3. In a small bowl or measuring cup, whisk together the iced coffee and milk. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, oil, sugar, and salt until smooth, scraping down the sides as necessary. Add the espresso and egg until combined.
5. Alternate the addition of the flour and milk mixtures, beginning and ending with the flour, scraping down the sides as necessary.
6. Pipe the batter into the prepared doughnut pan, filling each well about half way. Smooth the tops as necessary.
7. Bake for 10 - 12 minutes, until a toothpick inserted in the center comes out clean.
8. Allow to cool in the pan for 5 minutes before transferring to a cooling rack to cool completely.

#### Glaze

1. In a small sauce pan over medium heat, whisk together the water, iced coffee, and corn syrup until combined. Bring to a boil. Lower the heat to low and stir in the chocolate until mostly melted.
2. Off the heat and whisk in the sugar 1 cup at a time until smooth. Stir in the vanilla.
3. Return to low heat and dip the tops of the doughnuts, allowing the excess to fall off before setting on a rack. Immediately decorate with sprinkles and let set at room temperature.