

# Baked Mini Doughnuts



**Makes 18 Prep 40 mins**

**Cooking 15 mins**

**Easy**

## Ingredients

150g plain flour

1 tsp baking powder

30g butter, cold

75g golden caster sugar

1/4 tsp salt

200ml buttermilk

1 tsp vanilla extract

1 egg

90 blueberries (1 punnet) if berries are large, cut in half or even quarters.

icing sugar to dust

cocoa powder to dust

1. Heat the oven to 180C/Fan 170C/Gas 4. Sift the flour and baking powder into a bowl, cut the butter into tiny pieces and drop into the bowl. Rub the butter into the flour until all the lumps disappear, then stir in the sugar and salt. Whisk the buttermilk, vanilla and egg in a jug and pour the mixture into the flour. Stir everything together quickly with a balloon whisk but don't worry about making a smooth batter, a few lumps are fine.
2. Fill each ring 3/4 full, push 4 berries or half berries into each, spacing them apart, and bake the doughnuts for about 15 mins. Cool for a minute then carefully tip them out and repeat with more mixture. This time you can leave out the blueberries if you wish. Cool completely, then dust with some icing sugar and the ones that don't have the blueberries, you can decorate with some cocoa powder.
3. Eat straight away. These doughnuts do not store well.