

## Baked Doughnut

30 g	Unsalted butter, softened
2 tbsp	Oil
50 g	Castor sugar
35 g	Brown sugar
1	Large egg
160 g	Plain flour
$\frac{3}{4}$ tsp	Baking powder
$\frac{1}{8}$ tsp	Baking soda
$\frac{1}{4}$ tsp	Ground nutmeg
$\frac{3}{8}$ tsp	Salt
113 g	Milk
$\frac{1}{4}$ tsp	Vanilla essence



### Chocolate Glaze

90 g	White chocolate
15 g	Unsalted butter
$\frac{3}{4}$ tsp	Water

Sprinkle for Garnish

Coloring for Garnish

## Method

### Doughnuts

1. Cream together the butter, oil and sugars until combined.
2. Add the egg, beat for 1 minute until mixture is smooth.
3. In a separate bowl, sift together the flour, baking powder and baking soda. Add the nutmeg and salt, mix well.
4. Fold half the flour mixture into the egg mixture, then add the milk and vanilla. Mix briefly.
5. Fold in the remaining flour mixture into the batter.
6. Preheat oven to 210°C.
7. Fill the batter into a piping bag.
8. Pipe the batter into a non-stick doughnut pan to about  $\frac{1}{2}$  cm below the top rim.
9. Bake for 10 minutes or until done. Remove doughnut pan from oven and leave the doughnuts to cool in the pan for 5 minutes before turning them out to cool completely.
10. Glaze the top of each doughnut with chocolate glaze and sprinkle with chopped toasted nuts, sprinkles, etc.

### Chocolate Glaze

1. Melt the chocolate and butter by using double boil method until melt.
2. Stir to combine and mix in the water.