



Red, White & Blue Donuts



Donut Ingredients:

- 1 C sour cream
- 2 egg
- 1½ tsp vanilla extract
- ½ C canola oil
- 1 C sugar
- 2 C flour
- 1 tsp baking soda
- ½ tsp salt

Donut Directions:

1. Preheat oven to 350 and grease donut pan.
2. Mix together sour cream, egg, vanilla, oil and sugar in a bowl.
3. Add in flour, baking soda and salt and stir until combined.
4. Place batter into a large zippered plastic bag. Close and snip off corner.
5. Squeeze batter into donut pan.
6. Fill pan with batter (about 2/3 full) and bake for 12-15 minutes or until golden brown and top springs back when touched.
7. Remove from pan and allow to cool on wire rack.

Glaze Ingredients:

- 1½ C powdered sugar
- 3-4 Tbsp milk, enough to make nice dipping consistency
- ½ tsp vanilla or other flavoring of choice

Glaze Directions:

1. Mix together powdered sugar, vanilla and milk.
2. Add enough milk to make a nice dipping consistency.
3. Dip donuts and then sprinkle with desired toppings.

Toppings:

- Red, white, blue sprinkles