## Strawberry Lemonade Baked Donuts

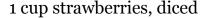
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Category: Desserts Prep time: 15 minutes Bake time: 6-8 minutes Yield: 14-16 donuts

Ingredients:

2 cups flour 1 1/2t baking powder 1/2t salt 3/4 cup sugar

3/4 cup buttermilk 2T melted butter 2 eggs 2T whole milk 1T vanilla 2T lemon juice zest of 1 lemon



Icing:

1 cup strawberries, diced 2T sugar 1/2 cup powdered sugar

## Steps:

- -Preheat oven to 425 degrees
- -Add only the first two icing ingredients to a small bowl and set aside to let juices form
- -Combine flour, baking powder, salt, and sugar in a large bowl and mix together
- -Add all wet ingredients to the dry and mix together
- -Gently fold in diced strawberries, mixing until just combined
- -Scoop or pipe mixture into prepared donut pan
- -Bake for 6-8 minutes or until donuts spring back when touched
- -While donuts are baking, you want to finish making the icing: add powdered sugar to a bowl and add the juices from the strawberry/sugar mixture. You'll get a pretty pink icing for your donuts. You may need more juice or powdered sugar, depending on your desired thickness.
- -Once donuts are cool enough to handle (but still warm), remove from pan and drizzle icing on top of each, then eat immediately!

