



### **Cran Lovin” Baked Doughnuts**

1/3 cup packed brown sugar  
1/4 cup granulated sugar  
2 Tablespoons butter, softened  
1 large egg  
1 cup whole plain yogurt  
1 teaspoon vanilla extract  
1/2 teaspoon almond extract  
1 teaspoon grated orange peel  
1-1/4 cups all-purpose flour  
1 Tablespoon cornstarch  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cinnamon  
1/2 cup dried cranberries, fine chopped

### **Topping/Glaze**

1 cup confections’ sugar, divided  
1-1/2 Tablespoons orange juice or as needed

¼ to ½ teaspoon almond extract as desired  
Red sugar for sprinkling as desired

Preheat oven to 350 degrees F. Grease 12 cups in Teflon donut pans.

In a mixing bowl, cream brown sugar, granulated sugar, and butter, beating until well blended. Add egg; beat well. Beat in yogurt, vanilla, almond extract and grated orange peel.

In another bowl, stir together flour, cornstarch, baking powder, baking soda, salt, nutmeg, cinnamon, and cranberries.

Add flour mixture to sugar mixture; beat at low speed just until combined.

Pipe or spoon batter into greased 12 donut cups; filling about ¾ full. Bake 350 preheated oven for 15-17 minutes or until tests done with toothpick. Cool 5 minutes; loosen; remove from pan to cooling rack. Cool. If the donut hole closed slightly during baking, enlarge the hole in the center before glazing.

**To Coat with Confectioners' Sugar:** Place about ¼ cup confectioners' sugar in plastic bag or bowl; toss 6 cooled donuts in sugar to coat all sides.

**To Glaze:** In a small bowl, stir together ¾ Tablespoons confectioners' sugar, orange juice, and almond extract; mix until smooth. Spread or dip the lighter rounded top of remaining 6 donuts with icing.

Sprinkle all donuts with red sugar as desired.

Yield: 12 baked donuts

**Cook's Note:** It is much easier to pipe the batter into the donut cups. I usually stand my plastic bag in a tall glass and fold the top of piping bag over to keep it clean. Also, if you would like a copy of this recipe using white whole wheat flour, please let me know. That donut will be smaller and have a denser texture.

**About the Recipe:** These little donuts are just bursting with orange and cranberry flavor. I like to dust some of them with confectioners' sugar and glaze the remaining ones. They are a perfect match for a cup of coffee or some fresh fruit dessert.