

Strawberry Doughnuts – Anthony Salemme

By Anthony Salemme, contributing chef, for RINewsToday.com

Makes 1 dozen

These beautiful pink delights are baked not fried, so they are better for you



2 cups flour
2/3 cup sugar
2 teaspoons baking powder
½ teaspoon cardamon
1 teaspoon salt
2/3 cup buttermilk
2 eggs
2 Tablespoons butter, melted
20 strawberries (about a quart)
4 Tablespoons strawberry jam

Glaze

6 cups sifted powdered sugar
1 cup buttermilk
1 teaspoon salt
1 teaspoon vanilla
Combine all ingredients until smooth

Pre-heat oven to 425F, grease 2 doughnut pans with non-stick spray.

Puree half the strawberries with the strawberry jam.

Chop the remaining berries into small pieces.

Combine the dry ingredients in a bowl with the chopped strawberries, then make a well in the center and add the buttermilk, eggs, and melted butter. Then fold in the strawberry puree.

Put mixture in a ziplock bag, snip a corner off one side and pipe evenly into each doughnut cup.

Bake 7-9 minutes. Let cool five minutes before removing from pan.

Then dip each in the glaze and place on cooling rack with a sheet pan underneath to catch the excess glaze.