



## BLOOD ORANGE BAKED DONUTS

YIELDS: 14 DONUTS

Like that classic flavor pairing of lemon poppyseed, these blood orange black sesame cake-donuts take it up a notch with the pop of citrus and the subtle flavor of black sesame. The added burst of pink from the blood orange juice that naturally dyes the glaze also makes this the perfect treat to add to your Easter baking.



Feel free to play around with the flavor profiles and different citrus options. Grapefruit, cara cara orange, why not even try some lime!?

We made these dairy free by substituting the milk for oat milk, and the yogurt for Yoggu coconut yogurt, but you could easily swap them for regular dairy. We would suggest a greek yogurt for its thick creamy consistency.

### *Ingredients*

#### DONUTS

- 2 cups Anita's Organic Cake and Pastry flour
- 1 tbsp black sesame seeds
- 1 ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 4 tbsp butter (or non-dairy butter), melted
- ⅔ cup cane sugar
- ½ cup oat milk
- ⅓ cup coconut yogurt
- 2 tbsp blood orange zest
- 1 tbsp blood orange juice
- 1 tsp vanilla
- 2 eggs

#### GLAZE

- 2 ½ cups sifted powdered sugar
- 3-5 tbsp blood orange juice
- Black sesame seeds for garnish

### *Instructions*

#### DONUTS

1. Grease your donut pan with butter or nonstick spray. Preheat the oven to 350F.
2. Whisk together the Flour, baking powder, baking soda, salt and black sesame seeds in a large bowl and set aside.
3. In a separate bowl whisk together the butter and sugar until light and fluffy, continue by whisking in the yogurt, milk, eggs, blood orange zest, blood orange juice and vanilla.

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4. Add the wet ingredients to the dry stirring until just combined. Make sure to not overmix. The batter might seem thick but that is ok!
5. Pipe the batter into the prepared donut pan by using either a piping bag or a ziplock bag with a corner cut off. Being sure to fill no more than  $\frac{2}{3}$  to  $\frac{3}{4}$  of the way full.
6. Bake for 11-14 minutes. Until centers are no longer liquidy and there is some spring back to the cake when lightly touched.
7. Transfer to a wire cooling rack.

#### GLAZE

8. While the donuts are cooling, juice the blood oranges and strain to make sure there is no pulp to ensure a smooth glaze.
9. In medium bowl whisk together the sifted powdered sugar and blood orange juice by starting with the lesser amounts to begin until no lumps remain and it is a smooth consistency. Adjust by slowly adding in more powdered sugar or more juice. This will all depend on the consistency you would like for your glaze to be. We choose to keep the glaze quite thick for a more opaque look. You could also choose a thinner glaze if you would like for it to be more transparent.
10. Gently holding the sides, dip the top of the donut in the glaze and then turn right side up and place back on the cooling rack to let the glaze drip down the sides. Repeat with remaining donuts.
11. Optional: once the glaze has slightly hardened you can double dip if you would like a thicker more opaque finish.
12. When the glaze is still tacky, sprinkle with black sesame seeds to decorate.
13. Store in an airtight container.

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