

## Baked Buttermilk Donuts

2 cups cake flour

$\frac{3}{4}$  cup sugar

2 tsp baking powder

$\frac{1}{2}$  tsp ground nutmeg

1 tsp salt

$\frac{3}{4}$  cup buttermilk

2 eggs

2 Tbsp melted butter

1 tsp vanilla

Heat oven to 375 degrees. Grease and flour pan. Melt 2 Tbsp of butter and set aside. Sift together flour, sugar, baking powder, nutmeg, and salt in large mixing bowl. Stir in buttermilk, eggs, butter, and vanilla; beat until just combined. Fill each well  $\frac{2}{3}$  full. Bake 10-12 minutes, until the top of the donuts spring back when lightly touched. Cool 5 minutes in pan; invert onto cooling rack and cool completely. Glaze and decorate as desired.