

Blueberry Cake Donuts With Brown Butter Glaze

2 C Flour
½ C Sugar
2 tsp Baking Powder
¼ tsp Ground
½ tsp Ground Cinnamon
1 tsp Salt
½ C Greek Yogurt
2 Eggs, room temperature
1 tsp Vanilla
1 T butter, melted
½ Fresh Blueberries, more if you desire

Glaze

¼ c butter
6 Tbsp light brown sugar
2 Tbsp milk
Dash of salt
1 tsp vanilla
½ C powdered sugar

Preheat oven to 325 degrees. Spray donut pan with baking spray. Mix flour, sugar, baking powder, nutmeg, cinnamon and salt in a electric mixing bowl. In a separate bowl, mix together egg, yogurt, vanilla and. Add wet ingredients to dry ingredients and mix well. Remove mixing bowl from stand and fold in blueberries. Pipe the batter in to the doughnut pan about $\frac{3}{4}$ full. Bake for 15 minutes or until doughnuts begin to brown on the top. Cool in pan for a few minutes then flip on to cooling rack.

In a medium saucepan, melt butter and cook over medium heat until you have a nice amber color (don't burn it!). Add brown sugar, milk, and dash of salt, stir and bring to a boil. Remove from heat and cool for 10 - 15 minutes. Stir in vanilla and powdered sugar. If glaze is too thick, add more powdered sugar to thin. Glaze donuts and let set.