

Coconut Donuts

1 ½ C Flour
¾ tsp Baking Powder
½ tsp Salt
½ C Sugar
1 Egg, room temperature
½ Greek Yogurt or Sour Cream
3 ½ T Milk
2 T Butter, melted
1 ½ tsp Coconut Extract

Glaze:

2 T Milk
½ tsp Coconut Extract
1 C Powdered Sugar

Shredded Coconut

Preheat oven to 400 degrees. Spray donut pan with baking spray. In an electric mixing bowl, add flour, baking powder, salt and sugar. Mix well. Add egg, yogurt, milk, butter and coconut extract. Mix until combined. Don't overmix. Pipe batter into donut pan ¾ full. Bake for 8 - 10 minutes. Cool in pan for a few minute and flip onto cooling rack

In a small bowl, mix powdered sugar, coconut extract and milk. If the glaze is too thin, add more sugar; if it is too thick, add more milk. Glaze cooled donuts and top with shredded coconut.