

Strawberry Donuts With Strawberry Glaze

2 C Flour
1 ½ C Sugar
2 tsp Baking Powder
½ tsp Salt
2 T Strawberry Gelatin Powder
2 Eggs, room temperature
1 ¼ Milk
2 T Butter, melted
1 tsp Vanilla Extract (preferably clear vanilla)
1 C Diced Strawberries

Glaze

½ C Diced Strawberries
2 T Sugar
½ tsp Vanilla Extract
1 C Powdered Sugar
1 T Strawberry Gelatin Powder

Preheat the oven to 350 degrees. Spray donut pan with baking spray. In an electric mixing bowl, mix flour, sugar, baking powder, gelatin powder and salt. In a separate bowl, mix together eggs, milk, melted butter, diced strawberries, and vanilla. Add wet ingredients to dry ingredients and mix well. Pipe batter in to donut pan $\frac{3}{4}$ full. Bake for 20 - 25 minutes. Cool in pan for a few minutes and flip on to cooling rack.

Pulse the strawberries and sugar in a blender once or twice. Add to a bowl along with vanilla extract and powdered sugar. Mix well. Add gelatin and mix well. Add more powdered sugar if the glaze is too thin. Glaze donuts.