

# Baked Olive Oil Doughnuts

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## Ingredients

### For the Donuts

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1 teaspoon baking power
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/8 teaspoon sea salt
- 1/4 cup milk
- 1/4 cup plain or vanilla yogurt
- 1/4 cup extra virgin olive oil
- 1 large egg
- 1 teaspoon pure vanilla extract

### For the Topping

- 1/4 cup extra virgin olive oil
- 1/2 cup sugar
- 1 tablespoon cinnamon

## Steps to Make It

1. Preheat the oven to 375 F. Lightly grease and flour a 12-cavity mini donut pan.
2. In a large bowl, whisk together the flour, sugar, baking powder, cinnamon, nutmeg, and salt.
3. Add the milk, yogurt, olive oil, egg, and vanilla, and whisk just until the batter is smooth.
4. Spoon the batter into the prepared doughnut pan, filling each cup about 2/3 full. (For easier filling, you can transfer the batter to a piping bag or batter dispenser first.)
5. Bake in the preheated oven for 15 to 18 minutes, or until the doughnuts are puffed and slightly golden, and a tester comes out clean.
6. Allow the doughnuts to cool in the pan for about 5 minutes. Run an offset spatula around the perimeter of each to loosen. Carefully lift the doughnuts out of the pan and place on a wire rack.
7. Pour about 1/4-inch of olive oil into a shallow bowl. In another bowl, mix together the sugar and cinnamon. When the doughnuts are cool enough to handle, quickly dip both sides in the olive oil, then dip in the cinnamon sugar mixture. Transfer to a serving platter and a continue with the remaining doughnuts.