

Sour Cream Cake Donuts

2 1/4 cups flour
2 teaspoons baking soda
1 teaspoon salt
2/3 cup sugar
4 Tablespoons room temp butter
1 teaspoon vanilla
2 egg yolks
2 Tablespoons whole milk or buttermilk
1 cup sour cream

directions: in a small bowl sift together dry ingredients (flour, salt, baking soda). set aside. in a stand mixer (fitted with paddle attachment) combine butter and sugar. beat on high. turn mixer down to medium and add egg yolks (one at a time) and vanilla extract. beat on high for 1 minute or until light yellow. slowly add 1/3 of the flour mixture and beat on low. add 1/3 of the sour cream and milk. Beat, alternating dry and wet mixtures until just combined. Dough should resemble cookie dough (thick and sticky). Lightly flour waxed paper. Remove dough and place onto paper. Wrap lightly and refrigerate for 30 minutes.

Remove dough and flour counter and rolling pin. Add additional flour to the dough, if needed to make more workable. Roll out dough until 1/2 inch thick. Lightly press donut cutter and cut out donuts and holes.

Meanwhile, fill a medium sized saucepan with canola oil (should be at least 2 inches deep of oil). Heat on medium heat until candy thermometer reaches 325.

Gently dust off excess flour before adding donuts to oil. Be careful not to overcrowd the pan (approx 2 donuts at a time). Once donut floats to the surface, flip. Cook for 60-90 seconds before flipping back over to cook for an additional 45 seconds. Remove with slotted metal spoon onto cooling racks lined with paper towels to soak up excess oil.

While donuts are still warm (not hot), roll donuts in warm glaze. Transfer donuts to another cooking rack to let glaze harden. Spoon additional glaze on the tops of donuts. Let harden 5 minutes before serving.

Vanilla + Lemon Glaze

2 1/2 cups powdered sugar
1/3 cup whole milk
1 teaspoon vanilla
1 Tablespoon fresh lemon juice

directions: in a large glass bowl, combine milk and vanilla. microwave on high for 30 seconds (milk should feel warm). whisk in powdered sugar and lemon juice until completely combined.