



Baked Doughnuts

Ingredients

4 tablespoons butter
1/4 cup vegetable oil
1/2 cup sugar
1/3 cup brown sugar
2 large eggs
1 1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/2 to 1 teaspoon nutmeg (optional)
3/4 teaspoon salt
1 teaspoon vanilla extract
2 2/3 cup all purpose flour
1 cup milk

Glaze/Toppings

For Cinnamon Sugar: 1/3 cup sugar, 2-3 teaspoons cinnamon
For Vanilla Glaze: 1 1/4 cup powdered sugar, 1 tbsp light corn syrup, 1 tbsp melted butter, 1-2 tbsp water or milk, 1/2 tsp vanilla extract
For Apple Cider Glaze: 2 tbsp boiled cider, 1 tbsp heavy cream, 1 cup powdered sugar

Directions

1. Wash hands with soap and warm water.
2. Preheat oven to 425 degrees. Lightly grease doughnut pan
3. In a medium sized mixing bowl, beat together butter, vegetable oil, and sugars until smooth.
4. Add the eggs, beating to combine.
5. Stir in baking powder, baking soda, nutmeg, salt, and vanilla.
6. Stir in flour into the butter mixture alternating with the milk. Make sure everything is thoroughly combined. The batter will be fairly thick.
7. Spoon batter into the greased doughnut pans.
8. Bake doughnuts for 10 minutes. Let them sit for 5-7 minutes before turning them out onto a rack.
9. Frost or glaze according to preference.

Suggested Supplies

2 mixing bowl
1 doughnut pan OR 1 muffin tin with tin foil OR 1 baking sheet
Measuring cups
Measuring Spoons
Mixing Spoon
Whisk
Gallon Size Ziploc bag
2 spoons
Cooling Rack

Recipe from King Arthur Baking.



Vegetable Frittata

Ingredients

6-8 large eggs
1/4 cup milk
2 cloves garlic, minced
1/4 teaspoon salt
Pinch of pepper

Ingredients for Variations:

+ Broccoli Feta

2 cups broccoli, chopped
1/8 teaspoon smoked paprika
1/4 cup crumbled feta

+ Roasted Red Pepper & Spinach

2 roasted red bell peppers, chopped
2 cups spinach
1/3 cup crumbled Feta or shredded cheese

+ Mixed Mushroom

12 oz mixed mushrooms, chopped
1/3 cup grated Pecorino cheese

Directions

1. Wash hands with soap and warm water.
2. Preheat oven to 400 degrees.
3. Whisk eggs, milk, garlic, salt, and pepper to combined. Set aside.
4. Add 1 tbsp of olive oil to a 10-12 inch skillet. Add vegetables (broccoli, peppers, spinach, or mushrooms) and saute for 5-8 minutes until tender and soft. Add seasonings.
5. Pour the egg mixture over the vegetable mixture and shake the pan to evenly distribute the egg mixture.
6. Sprinkle cheese on top of the egg mixture.
7. Place the entire skillet into the oven and bake for 15-20 minutes or until eggs are completely set.

Suggested Supplies

Knife
Cutting Board
1 mixing bowl
Measuring cups
Measuring Spoons
Whisk
10-12 inch oven safe skillet
Spatula

Recipe from Love & Lemons.