Old Fashioned Glazed Sour Cream Donuts

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Recipe by: Laura Vitale

Makes 10 to 12

Prep Time: 40 minutes
Cook Time: 25 minutes

Ingredients
__2-1/2 cups Cake flour
__2 tsp Baking powder
__1/2 tsp Salt
__1/2 cup Granulated sugar
__1/2 tsp Ground nutmeg
__2 Tbsp Unsalted butter, melted and slightly cooled
__2 Eggs
__1/2 cup Sour cream
__2 tsp Vanilla extract
__Vegetable oil, for frying

For the Glaze:
__2 1/2 cups Powdered sugar
__2 tsp Light corn syrup (optional)
__2 tsp Vanilla extract
__35 Tbsp Hot water, or as needed

1) In the bowl of a standing mixer fitted with a paddle attachment, beat together the sugar, eggs, melted butter and vanilla for about 2 minutes until well combined, then add the sour cream and mix until incorporated.

2) In a separate bowl, whisk together the cake flour, baking powder, salt and nutmeg, add to the wet ingredients and mix just until a soft, slightly sticky dough forms. Cover and refrigerate for about 30 minutes.

3) On a well-floured surface, gently roll the chilled dough to about 1/2-inch thickness, then cut out the donuts using a donut cutter. Gather the scraps and gently re-roll once to cut out the remaining donuts.

4) Add a few inches of vegetable oil to a heavy bottomed pot (or a deep fryer), making sure the pot is no more than halfway full, and heat to 325 to 340°F.

5) Fry the donuts in batches, without overcrowding the pot, for approximately 2 to 3 minutes per side until deeply golden brown and cooked through. Fry the donut holes separately, adjusting the time as needed. Transfer to a wire rack set over a baking sheet to drain and cool slightly.

6) For the glaze, whisk together the powdered sugar, corn syrup and vanilla, adding enough hot water to create a smooth, pourable glaze that's thin enough to coat the donuts but thick enough to cling to them.

7) While the donuts are still slightly warm, dip them into the glaze, then return them to the wire rack and allow the glaze to set before serving.