




Chocolate Ganache Glazed Chocolate Donuts

Prep time	Cook Time	Servings	
10 mins	6 mins	24 mini donuts	

Product used: 3in1 Treat Baker

Makes 24 mini donuts

Ingredients

- 1 cup all purpose flour
- 1/2 teaspoon cornstarch
- 1/3 cup sugar
- 3 tablespoons (heaping) cocoa powder
- 1 teaspoon baking powder
- 3/8 teaspoon salt
- 1/4 cup sour cream
- 1 large egg
- 1/4 teaspoon vanilla extract
- 1/2 cup milk

Chocolate Ganache Donut Glaze

- 1 cup semi-sweet chocolate chips
- 4 tablespoon unsalted butter
- 4 teaspoon corn syrup
- 4 teaspoon water



Preparation

1. Use a brush or paper towel to apply a generous coat of oil to each of the cavities on the upper and lower baking plates. Plug Treat Baker into a 120V AC electrical outlet to preheat.
2. **Prepare Mini Donuts:** In a large bowl, whisk together cake flour, sugar, cocoa powder, baking powder, and salt.
3. In another bowl, combine sour cream, egg, vanilla extract, and milk. Whisk well to incorporate.
4. Pour the wet ingredients in with the dry ingredients and whisk until well incorporated.
5. When the blue READY light illuminates, add 1 heaping tablespoon batter into each mini donut mold.
6. Bake for 3 minutes until mini donuts are golden. Place hot donuts on a wire cooling rack.
7. **Prepare Glaze:** Add the chocolate chips, butter, corn syrup, and water to a microwave-safe bowl. Heat in microwave in 30 second intervals, stirring after each interval. Repeat until fully melted.
8. Dip the top of each donut into the glaze, and twist to coat. Lift the donut straight up and let the excess drip off, then place the donuts glaze-side up on a lined baking sheet. Allow to rest about 15 minutes to let the glaze set before serving. Best eaten within a few hours.

Optional:

Top with colorful sprinkles before the glaze fully dries.