



Raspberry Donuts

These flavorful donuts are baked instead of fried. Made with Pamela's [Baking & Pancake Mix](#) and [Vanilla Frosting Mix](#).

Ingredients

Raspberry Puree

- 12 oz. fresh raspberries

Donuts

- 2½ cups [Pamela's Baking & Pancake Mix](#) (350gr.)
- ½ tsp salt
- 3 TBSP butter, melted and cooled slightly
- ½ cup plus 2 TBSP sugar, divided
- ½ cup milk
- 1 egg, large
- ¾ cup raspberry puree (recipe below)
- 1 tsp vanilla

Raspberry Glaze

- 1 cup powdered sugar
- ¼ cup raspberry puree (recipe below)
- 1 tsp vanilla
- 2 tsp half and half, or more for consistency to drizzle or dunk

OR

Raspberry Ganache

- 1 (12 oz) package [Pamela's Vanilla Frosting Mix](#)
- 8 TBSP butter
- ¼ cup raspberry puree (recipe below)

Equipment

- donut pans for regular sized donuts, or special heart donut pans

Directions

Mini Heart Donuts are also an option:



RASPBERRY PUREE

Blend or process raspberries until smooth puree forms. Strain seeds from puree with fine strainer or food mill. Add 2 TBSP sugar and mix well. Divide puree: ¾ cup for donuts and ¼ cup for glaze or ganache.

DONUTS

Preheat oven to 350°. Spray donut pans lightly with non-stick spray.

In a small bowl, whisk together Baking & Pancake Mix and salt. Set aside.

In the bowl of stand mixer, mix melted butter and sugar until well blended. Add milk, egg, raspberry puree, and vanilla, and mix well. Add dry ingredients and mix to combine.

Fill donut spaces $\frac{3}{4}$ full (pouring from a measuring cup, or squeezed out of a pastry bag), and bake about 18 to 22 minutes for regular donuts or 15 to 18 minutes for the smaller (mini or heart-shaped) donuts. Donuts should spring back when gently touched. Allow to cool a few minutes before gently removing from pan to wire rack to cool completely before glazing or dipping in ganache.

GLAZE

Mix all ingredients together in a bowl until shiny and smooth. Transfer Glaze to a narrow, shallow bowl. Dunk the tops of the donuts in the glaze, and allow to set up before serving. Or, drizzle glaze from a pastry bag; starting at the crest of the donut, go round and round, letting the glaze drip down both towards the center and the outside.

GANACHE

In a double boiler or metal bowl over simmering water, melt butter. When just melted, add raspberry puree and mix. Add Vanilla Frosting Mix and mix well with a rubber spatula until smooth. Turn off heat.

Keep mixing until completely smooth (mix well to pour easily). Once smooth and while still warm, place donuts on a wire rack over a parchment-lined sheet pan. Dunk the donuts into a small bowl of the ganache or pour ganache over the donuts, starting in the center and working towards the outer edge. Let the ganache set up before moving (an offset spatula works very well), and take care when moving as to not crack the ganache.

Store donuts in refrigerator or under a cake dome when frosting is cooled and set.

Chef's Note: If making 1 dozen regular donuts, you can cut the ganache recipe in half; the smaller heart donuts use more due to more surface area.

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