



## Easy Baked Chocolate Glazed Doughnuts

READY IN



80 min.

SERVINGS



12

CALORIES



256 kcal

MORNING MEAL

BRUNCH

BREAKFAST

### Ingredients

- 0.8 cup duncan hines devil's food cake
- 1 cup pancake mix
- 3 tablespoons sugar
- 0.3 teaspoon salt
- 0.7 cup milk
- 2 tablespoons vegetable oil
- 2 eggs beaten
- 16 oz chocolate frosting

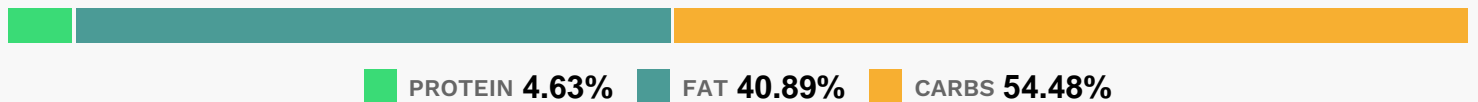
## Equipment

- bowl
- baking sheet
- oven
- wire rack
- microwave
- spatula

## Directions

- Heat oven to 350°F. Grease 2 doughnut pans with shortening or cooking spray.
- In large bowl, mix cake mix, Bisquick™ mix, sugar and salt. Stir in milk, oil and eggs; mix until well blended.
- Pour batter to fill each doughnut cup three-fourths full.
- Bake 15 to 17 minutes or until doughnuts spring back when touched. Cool in pans 10 minutes.
- Remove from pans to cooling rack, using small metal spatula to loosen, if necessary. Cool completely, about 30 minutes.
- Place frosting in small microwavable bowl. Microwave uncovered on High 25 to 35 seconds or until warmed and thin consistency.
- Dip each doughnut halfway into warmed frosting; gently shake off excess.
- Place doughnut right side up on cooling rack placed over cookie sheet or waxed paper.

## Nutrition Facts



## Properties

Glycemic Index:9.01, Glycemic Load:2.33, Inflammation Score:-1, Nutrition Score:4.0060870057863%

## Nutrients (% of daily need)

Calories: 255.99kcal (12.8%), Fat: 12.06g (18.56%), Saturated Fat: 3.38g (21.15%), Carbohydrates: 36.17g (12.06%),  
Net Carbohydrates: 35.44g (12.89%), Sugar: 28.36g (31.51%), Cholesterol: 36.6mg (12.2%), Sodium: 249.8mg

(10.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.07g (6.14%), Phosphorus: 112.23mg (11.22%), Selenium: 4.82µg (6.89%), Iron: 1.15mg (6.37%), Vitamin E: 0.94mg (6.28%), Manganese: 0.13mg (6.27%), Vitamin B2: 0.1mg (6.17%), Calcium: 58.41mg (5.84%), Copper: 0.12mg (5.82%), Potassium: 150.92mg (4.31%), Vitamin K: 4.52µg (4.3%), Magnesium: 16.35mg (4.09%), Vitamin B1: 0.05mg (3.33%), Folate: 12.37µg (3.09%), Vitamin B12: 0.18µg (2.92%), Fiber: 0.73g (2.9%), Zinc: 0.4mg (2.68%), Vitamin B5: 0.24mg (2.39%), Vitamin D: 0.3µg (1.97%), Vitamin B6: 0.04mg (1.85%), Vitamin A: 89.25IU (1.78%), Vitamin B3: 0.32mg (1.59%)