



## Green Velvet Baked Sprinkle Donuts

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



145 kcal

MORNING MEAL

BRUNCH

BREAKFAST

### Ingredients

- ☐ 0.8 cup all purpose flour
- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.8 cup buttermilk
- ☐ 1 large eggs
- ☐ 0.3 cup granulated sugar
- ☐ 4 drops food coloring green
- ☐ 0.3 cup heavy cream
- ☐ 3 tablespoons vanilla pudding mix instant

- ☐ 0.3 teaspoon kosher salt
- ☐ 1 cup powdered sugar
- ☐ 0.3 cup sprinkles
- ☐ 1 teaspoon vanilla extract pure

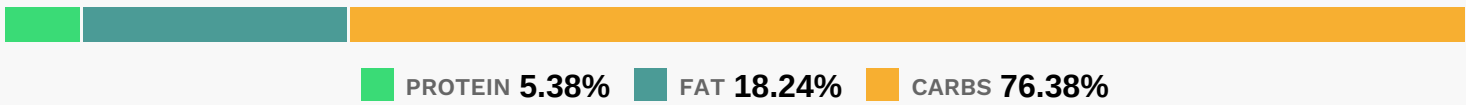
## Equipment

- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ stand mixer

## Directions

- ☐ Preheat oven to 350 degrees F. and spray donut pan with non-stick cooking spray.
- ☐ Place flour, baking powder, salt, sugar, egg, vanilla, pudding mix and buttermilk into a stand mixer. Beat on low to combine.
- ☐ Add 4-5 drops of green food coloring, stir to combine.Scoop batter into prepared donut pan (in 2 batches).
- ☐ Bake for 15-20 minutes, until baked through.
- ☐ Remove and let cool for 10 minutes before removing from pan.To prepare icing, whisk together the powdered sugar and heavy cream until smooth and thick.
- ☐ Spread icing over tops of donuts then sprinkle with colorful sprinkles of your choice.

## Nutrition Facts



## Properties

Glycemic Index:22.34, Glycemic Load:7.7, Inflammation Score:-1, Nutrition Score:2.5782608477318%

## Nutrients (% of daily need)

Calories: 145.1kcal (7.25%), Fat: 2.96g (4.56%), Saturated Fat: 1.73g (10.82%), Carbohydrates: 27.9g (9.3%), Net Carbohydrates: 27.67g (10.06%), Sugar: 20.86g (23.18%), Cholesterol: 22.75mg (7.58%), Sodium: 201.35mg (8.75%),

Alcohol: 0.11g (100%), Alcohol %: 0.27% (100%), Protein: 1.97g (3.93%), Calcium: 83.18mg (8.32%), Selenium: 4.75µg (6.79%), Vitamin B2: 0.1mg (5.66%), Phosphorus: 54.32mg (5.43%), Vitamin B1: 0.07mg (4.74%), Folate: 17.2µg (4.3%), Iron: 0.57mg (3.15%), Manganese: 0.06mg (2.85%), Vitamin B3: 0.48mg (2.41%), Vitamin A: 120.14IU (2.4%), Vitamin D: 0.36µg (2.38%), Vitamin B12: 0.11µg (1.9%), Vitamin B5: 0.17mg (1.68%), Zinc: 0.18mg (1.2%), Potassium: 40.8mg (1.17%), Magnesium: 4.38mg (1.09%), Copper: 0.02mg (1.03%)