

5906 East 18<sup>th</sup> St  
Sioux Falls, SD 57110  
605-705-6770



Dawley Farm Village  
at the Roundabout  
cooksbak.com

### Lemon Poppyseed Donuts with Almond Icing

Makes 12 donuts

These baked donuts are sweet, cakey and oh-so-enjoyable with a hot cup of coffee or a pot of tea. Baked until golden then drizzled with almond icing, these zesty and citrus-forward lemon poppyseed donuts offer a fresh and fun take on breakfast!

#### **Ingredients:**

2 tablespoons unsalted butter, melted,  
plus more for greasing the donut pan  
1 cup all-purpose flour  
1-1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1-1/2 tablespoons poppyseeds  
1/2 cup granulated sugar  
2 teaspoons freshly grated lemon zest  
1/4 teaspoon Kosher salt  
1 teaspoon almond extract  
3 tablespoons lemon juice  
1 egg, room temperature  
1/2 cup buttermilk

#### **Icing Ingredients:**

1-1/4 cups confectioners sugar, sifted  
1 tablespoon milk  
1 tablespoon lemon juice  
1 teaspoon almond extract

#### **Optional:**

Poppyseeds (for topping)  
Culinary lavender (for topping)

#### **Directions:**

1. Preheat the oven to 350°F. Lightly grease a 6-cavity donut pan with butter.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, poppyseeds, sugar, lemon zest and salt.
3. In a separate, smaller bowl whisk together the melted butter, almond extract, lemon juice, egg, and buttermilk.
4. Pour the wet ingredients into the dry ingredients and slowly mix until combined. Do not over-mix the batter.
5. Pour the batter into a piping bag and then pipe the batter evenly into the donut pan, filling each cavity about 1/2 of the way. Do not overfill or the centers will overflow and you will lose the donut hole!
6. Bake in the preheated oven for 10-15 minutes or until the donuts spring back when lightly touched. Cool the donuts in the donut pan for about 5 minutes, then carefully transfer onto a cooling rack.
7. While the donuts cool, whisk the glaze ingredients in a small dish until smooth. Add additional milk or powdered sugar to achieve the desired consistency. Once the donuts are completely cool, drizzle with the glaze and sprinkle with additional poppyseeds and culinary lavender, if desired.