

Baked Cinnamon Sugar Doughnuts

Yield: 12 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/brazilian-cinnamon-doughnuts-recipe>

Ingredients:

- 1 egg
- 1/4 cup superfine sugar
- 1 cup whole milk heated to 115F
- 1 tablespoon active dry yeast
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 3 1/2 cups all-purpose flour divided, plus more for kneading
- 1/2 cup butter cut into 1 inch cubes
- 1 stick butter melted
- 2 tablespoons cinnamon
- 1 cup superfine sugar

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 60 milligrams
4. Fat: 17 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 10 grams
8. Sodium: 320 milligrams
9. Sugar: 13 grams

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