

DINNERLY



Glazed Donut Bundt Cake

with Rainbow Sprinkles



2h



2 Servings

Why did we make a donut into a cake, you might ask? Because we're extra. And because it's delicious. Homer Simpson, eat your heart out. We've got you covered! (2p-plan serves 12; 4p-plan serves 16—nutrition reflects 1 slice)

WHAT WE SEND

- 2 (5 oz) self-rising flour ³
- 2 (5 oz) granulated sugar
- 4 oz Greek yogurt ²
- ¼ oz raspberry powder
- 2 (2½ oz) confectioners' sugar
- 1 oz rainbow sprinkles

WHAT YOU NEED

- butter ²
- neutral oil
- kosher salt
- 2 large eggs ¹
- vanilla

TOOLS

- 10-15 cup bundt pan
- small skillet

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 340kcal, Fat 13g, Carbs 55g, Protein 5g



1. Prep oven & bundt pan

Preheat oven to 350°F with a rack in the center.

Using **butter or oil**, grease a 10-15 cup bundt pan, being sure to coat all the crevices. Dust with **2 teaspoons self-rising flour**, tapping out excess.



2. Make batter

In a large bowl, whisk together **granulated sugar**, ½ **teaspoon salt**, and **remaining flour**. Add **yogurt**, **2 eggs**, ¾ **cup water**, ½ **cup oil**, and **1 teaspoon vanilla**, then whisk until just combined (it's ok if lumpy; do not over mix).



3. Bake cake

Scrape **batter** into prepared pan. Bake on center oven rack until a toothpick inserted into the center comes out clean, 40-50 minutes. Remove **cake** from oven; carefully run a knife between cake and pan all around the edge.



4. Remove cake

Place pan upside down on a cooling rack. If **cake** doesn't drop onto rack, let rest 5-10 minutes upside down, then very gently shake pan back and forth to loosen and remove it.

Let cake cool completely, about 1 hour.



5. Make glaze & serve

In a small skillet, melt **2 tablespoons butter** over medium heat. Remove from heat; whisk in **raspberry powder** until smooth. In a medium bowl, combine **confectioners sugar** and **2 tablespoons water**. Stir in **butter mixture**. Thin with **1 teaspoon water** at a time until **glaze** drops from whisk in thick ribbons.

Pour **glaze** over **cooled cake** and top with **sprinkles**. Enjoy!



6. Alternative pans

If you don't have a bundt pan, fill 12 lined cupcake tins with batter and bake 25-27 minutes. Or butter and flour an 8-inch cake pan and cook about 25 minutes. Ice as directed.