Prim and proper

As with everyone, I have a weakness, and my weakness is doughnuts. (Well, besides chocolate of course. Now chocolate doughnuts ... oh man, watch out!)

A couple friends and I made a recent discovery. A doughnut is actually a diet food. You see, doughnuts have those little holes in the middle, so obviously it's like cutting back on portion sizes and that means you're on a diet. Obviously.

(By the way, I've always wondered what the difference is between doughnut and donut. Apparently, doughnut is the prim and proper spelling from way back when, and sometime in the 1800s, we decided to shorten it to donut and now it's especially popular after Dunkin' Donuts burst onto the scene. So you have the right to choose: doughnut or donut.)

We know doughnuts are sinfully delicious, but we can't always have doughnuts, so let's create a doughnut mashup with other foods (the obvious alternative). I have an amazing recipe for glazed doughnut muffins, which we'll save for a rainy day, and I just so happen to have another recipe for little glazed cakes.

I recently got one of those newfangled mini bundt cake pans (looks like a cupcake pan, but cooler) and wanted to try out a recipe. These “Glazed Little Bundt Cakes” come from “12 Things that You Can Make with a Mini Bundt Pan” on preparedpantry.com .

I understand there are different sizes of mini bundt cake pans, so I had to adjust the recipe slightly. I used a bite-sized bundt cake pan from Nordic Ware, and the recipe made 24 cakes and baked for about 12 minutes. I also added a little melted chocolate on top, because as we know, everything is better with chocolate.

And speaking of prim and proper, I am in love with these little cakes because they are so adorable and are perfect for individual portions at tea time or brunch. (Because we all know you have tea time every day.) They might not be doughnuts, but they sure are good.

Glazed Little Bundt Cakes

2 cups flour

4 teaspoons baking powder

1 teaspoon salt

1/2 cup butter, melted

1 cup milk

2 large eggs

1 cup granulated sugar

1 teaspoon vanilla

Preheat the oven to 375 degrees and spray the mini bundt cake molds with non-stick spray. Whisk the flour, baking powder and salt together in a medium bowl. In another bowl, mix the melted butter, milk, eggs, sugar and vanilla together. Make a well in the dry ingredients and add the wet mixture. Gently stir, mixing just until moistened. Divide the batter into the twelve molds, using all of the batter. Bake for 16 to 18 minutes or until the cakes test done. After five minutes, remove the cakes from the pan. Let them cool completely before glazing, using the recipe below.

For the glaze:

1 tablespoon light corn syrup

1/4 teaspoon vanilla

3 tablespoons hot water

1 1/2 cups powdered sugar

Blend the ingredients together until smooth. Dip the cooled cakes in glaze, turning them until covered. Set on a cooling rack until the glaze dries.

For a chocolate glaze: Add 1 tablespoon cocoa and 1 teaspoon more hot water.

For a lemon or orange glaze: Add 1 teaspoon zest and substitute lemon or orange juice for the milk.

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