Chocolate Cake Donuts

Makes 6

1/3 cup Dutch-process cocoa
¾ cup and 1 Tablespoon All-Purpose Flour
⅔ cup light brown sugar
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
1 large egg
½ cup and 1 teaspoon buttermilk
1 teaspoon vanilla extract
¼ cup melted butter

Preheat the oven to 350°F. **Spray the wells of doughnut pan** with non-stick cooking spray.

In a large mixing bowl, whisk together the cocoa, flour, sugar, baking powder, baking soda and salt. Set aside.
In a medium-sized mixing bowl, whisk together the egg, buttermilk, and vanilla.

Add the wet ingredients, along with the melted butter to the dry ingredients, stirring by hand to blend until well combined. Batter will be thick.

Fill a frosting bag with batter and pipe it into prepared pan filling them between 3/4 and full. Or use a spoon to fill pan with batter.

Bake the doughnuts for 12 minutes, or until
a toothpick inserted into the center of one comes out clean.

Remove the doughnuts from the oven, and after 30 seconds or so, tap pan on the table and turn the pan upside down over a rack, and gently let the doughnuts fall onto the rack.
Let donuts cool before icing.

Glaze
for 6 donuts

½ cup confectioner's sugar
1/2 teaspoon vanilla extract
1-2 teaspoons hot water

Combine all the ingredients in a medium bowl and use fork to whisk until until smooth.
Place parchment paper under wire racks to catch the excess glaze.

As each batch is finished baking, coat the warm donuts in glaze on both sides by dunking each side quickly. Set them on a wire rack to let the excess drip off onto the baking paper underneath.
Once you reach the end, you can re-dip for a second time.