



# One Bowl Honey Doughnuts

EASY • 25 MINS

Homemade doughnuts are easier to make than you think. This one-bowl wonder is quick, simple, and doesn't require deep frying.

So whip up these tasty bites for birthday parties when covered in sprinkles and icing, or to keep for during the week, enjoyed alongside a cup of tea or hot chocolate during late-night sweet cravings.



SKILL LEVEL  
Easy

PREP TIME  
10 mins

COOKING TIME  
15 mins

SERVINGS  
12

## Ingredients

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- ½ cup (175g) Capilano Pure Honey
- ½ cup (125ml) vegetable oil
- ¼ cup (65ml) milk
- 2 eggs
- 2 cups (300g) plain flour
- 2 tsp baking powder
- ¼ tsp bicarb
- ½ tsp cinnamon
- ¼ tsp salt

Top with cinnamon and sugar, or icing and sprinkles as preferred.

## Used in this recipe



### PURE HONEY

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

## Method

1. Pre-heat oven 170°C. Grease and flour 2 doughnut pans/tins with flour, tapping out any excess.
2. Place honey, oil, milk, and eggs in a large bowl. Whisk until combined.
3. Sift flour, baking powder, and bicarb into the mixture. Add cinnamon and salt and mix ingredients until just combined.
4. Scoop the doughnut batter into a piping bag or zip lock bag. Cut the corner (making a 1 – 1 ½ cm hole) and pipe batter into doughnut pan.
5. Place doughnut pans into the oven and bake for 12-15 minutes or until cooked through and slightly golden.
6. When cooked, remove pan from oven and leave doughnuts to cool in the pan for 5 minutes before removing and placing on a cooling rack.
7. If coating in cinnamon sugar, toss doughnuts in cinnamon sugar immediately after removing from the pan, otherwise, ice doughnuts once completely cooled. Store in an airtight container.

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