

Baked Blueberry and Lemon Donuts

Soft and fruity baked donuts with a hint of lemon

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INGREDIENTS

(makes 12 donuts)

- 250g flour
- 2tsp baking powder
- 150g sugar
- pinch of salt
- 2 eggs
- 150ml kefir or buttermilk
- 30g butter (melted)
- zest of 1 lemon (organic)
- about 70g of blueberries

- 100-150g candy melts
- dry blueberry powder
- dry edible cornflower petals
- white sugar pearls



DIRECTIONS

1. In a medium bowl mix flour, baking powder, sugar and a pinch of salt.
2. In a separate bowl break the eggs and whisk them lightly with a fork. Add the melted and cooled butter and whisk again.
3. Add the egg and butter mix into the dry ingredients along with the kefir. Then grate in the zest of one lemon.
4. Mix the dry ingredients with the wet ingredients, first folding in shortly and then mixing well so that there are no lumps in the batter.
5. Butter two donut pans, transfer the batter into a piping bag for a less messy result, and pipe the batter into the donut pan 2/3 full. Then add about 5 blueberries per each donut and press the blueberries into the batter, and if needed also cover with batter on top. (See video)
6. Bake the donuts in 220°C in the middle shelf of the oven for about 15 minutes or until the donuts start to get golden from the top. You can also check if the donuts are baked through by pressing them with your finger and if they bounce back, then they are done. (See video)
7. Remove from the oven and allow to cool for a couple of minutes. Then remove the donuts from the donut pan and allow to cool completely on a cooling rack.

8. Prepare all the elements for the decoration so that you have them on hand. Once you start covering the donuts with candy melts you want to be fairly quick with the decoration so that the candy melt coating doesn't dry. I suggest to decorate in batches, six donuts first and then the rest.
9. Melt the candy melts in a small heatproof bowl in a microwave as instructed on the package. Once melted allow them to cool just slightly, for about a minute, and then start dipping the donuts into the candy melts. (See video)
10. Decorate with dry blueberry powder, cornflower petals and sugar pearls while the candy melt coating is still wet.
11. If your candy melts start to harden at any point, you can always re-heat them. Just make sure to heat them in short intervals of 15 seconds.