

Greek Yogurt Cinnamon Donuts



You won't believe these delicious Greek Yogurt Cinnamon Donuts are baked, not fried! A lightened up version of the classic cinnamon donut, made with our rich 'n' creamy [Traditional Greek Yogurt](#) and drizzled with our [Heritage Madagascan Vanilla Panna Cotta](#). A dessert that your family and friends will love you for.



Prep time: 10 minutes

Bake time: 14 min

Ingredients

Donuts

- 3/4 cup **plain flour** (120g)
- 1/4 cup **brown sugar** (55g)
- 2 tbsp **cornstarch** (20g)
- 1 tsp **baking powder**
- 1/2 tsp **cinnamon**
- 1/4 tsp **nutmeg**
- 1/4 tsp **salt**
- 1/2 cup **Chris' Traditional Greek Yogurt** (120g)
- 1/4 cup **unsalted butter**, melted (55g)
- 2 tbsp **milk**
- 1 1/2 tsp **white vinegar**
- 1 **egg**

Cinnamon sugar

- 1 tbsp **unsalted butter, melted**
- 1/4 cup **brown sugar**
- 1 tbsp **cinnamon**

Glaze

- 3 tbsp **Heritage Vanilla Panna Cotta**, at room temperature
- 1-2 tbsp **milk**
- **Dash of cinnamon**

1. **Donuts**: Preheat oven to 160 C. Grease a donut pan with nonstick spray.
2. In a bowl, combine flour, sugar, cornstarch, baking powder, cinnamon, nutmeg and salt.
3. In a bowl, whisk together Greek yogurt, butter, milk, vinegar and egg.
4. Pour wet ingredients over dry ingredients and stir using a rubber spatula just until moist. Do not overmix.
5. Scoop about one tablespoon of batter evenly into donut pan, about 3/4 full. Bake for 14 minutes, or until donuts are slightly browned and spring back when touched. Let cool for 10 minutes.
6. **Cinnamon sugar**: mix sugar and cinnamon together in a small bowl. Brush the top of the donut with the butter, then dip into the cinnamon sugar bowl.
7. **Glaze**: In the bowl, beat Heritage Vanilla Panna Cotta and milk until combined into an glaze consistency. If the glaze is too thick, add more milk as needed. Pour into a piping bag and pipe on top of donuts in a zig zag motion. Enjoy!

