



We goofed.

We hate making mistakes, particularly when they lead to you making a mistake. We scrupulously edit all our patterns, but when an inaccuracy does slip through we post a correction as quickly as possible.

Corrections for this book have been compiled in this PDF. Any pages with errors have been completely redesigned; you can print and then insert the corrected pages in your copy of the book. If we're aware of an error, we fix it before reprinting a book, so your edition may already include these changes. Scroll to page 2 of this document to view the corrections.

The corrections listed here should allow you to complete your project with ease. If not, give us a call at 800-426-3126 and we'll do our best to help. And again, many apologies for the error.

FALL FLOURISHES

Baked Donuts with Chocolate Icing

Fall is my favorite season for baking, especially on crisp, cool mornings. What better way to wake your family than with the smell of freshly brewed coffee and yummy donuts baking in the oven?

DONUTS

- 1½ cups flour
- ½ rounded cup granulated sugar
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 egg
- ⅓ cup sour cream (I use light)
- ¼ cup plus 1 teaspoon milk
- ¼ cup vegetable oil

CHOCOLATE ICING

- 1¾ cups powdered sugar
- 3 tablespoons milk (I use fat-free half-and-half)
- 2 rounded tablespoons of unsweetened cocoa
- ¼ teaspoon vanilla
- ½ teaspoon instant decaf coffee, dissolved in
1 tablespoon hot water
- ¼ teaspoon salt

Preheat oven to 375°. Spray 2 donut pans (six cavities each) with nonstick cooking spray. Combine the flour, sugar, baking soda, baking powder, and salt in a large mixing bowl. In a small mixing bowl, stir together the remaining ingredients until blended. Pour wet mix into dry mix and stir just until blended. Spoon the batter into a quart-size zippered plastic storage bag and seal. Snip the bag corner and pipe batter into the donut cavities until barely level with the center. Bake 8 to 9 minutes, until donuts are just set and springy. Cool donuts in pans 5 minutes; transfer to a wax paper-lined rack to cool.

Whisk icing ingredients together in a small bowl. Working quickly, use a butter knife to spread icing onto the top half of each donut before frosting sets. Makes approximately 9 or 10 donuts. Enjoy!

