

Earl Grey and Blueberry Donuts

Yield: about 16 Donuts **Total Time:** 1.5 hours

Ingredients:

For the Donut:

- 2 ½ cups all purpose flour
- 1 cup sugar
- 1 tsp baking soda
- 1 tsp salt
- 2 bags earl grey tea*
- ⅔ cup of vegetable oil**
- 1 cup buttermilk
- 2 eggs
- 1 tsp vanilla extract

For the Glaze:

- ½ cup blueberries
- 2 cups powdered sugar

Directions:

For the Cupcakes:

1. Preheat your oven to 350°F
2. Whisk together the flour, sugar, baking soda, salt, tea, and set aside
3. In a separate bowl, whisk together the vegetable oil, buttermilk, eggs, and vanilla in a separate bowl.
4. Gradually pour the dry ingredients into the wet, and mix together until just combined. Make sure not to overmix to prevent a tough donut.

For the Glaze:

1. Put the blueberries and powdered sugar into a blender/food processor. Blend until completely mixed.
2. Add more blueberries or powdered sugar according to the texture. (More blueberries will make it more liquidy, and more powdered sugar will thicken it up)

To Construct:

1. Wait for all your donuts to cool before dipping them in the glaze.
2. Simply turn your donut upside down into the glaze, until the top half is completely coated. Let all the excess drip off, and put on top of a cooling rack.