

Lemon Ricotta Homemade Doughnuts

Ingredients:

1 1/4 cup whole-wheat flour
2 teaspoons baking powder
1/4 cup sugar
3 eggs
8 ounces ricotta, whole or skim
1 teaspoon vanilla extract
1 tablespoon lemon juice (or grated lemon zest)

Directions:

Preheat oven to 350 degrees. Use baking spray to coat doughnut pan.

In a medium bowl add all ingredients (how easy is that?). Stir until combined.

Fill the doughnut pans three quarters full with the batter (I fill a ziploc bag and cut off the end to easily fill doughnut pans). Bake for 15-17 minutes. Let them cool in the pan for 5 minutes. Then remove doughnuts and allow to further cool.

Topping ideas: powdered sugar, honey, or jam. However, they are also perfect as is.

