



# One Bowl Honey Cinnamon Doughnuts

EASY • 25 MINS

Warm, toasty and full of buttery cinnamon goodness, these quick cake-style doughnuts smell and taste absolutely amazing.



## SKILL LEVEL

Easy

## PREP TIME

10 mins

## COOKING TIME

15 mins

## SERVINGS

12

## Ingredients

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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#### Doughnuts

- ½ cup (180g) **Capilano Pure Honey**
- ½ cup (125ml) vegetable oil
- ¼ cup (65ml) milk
- 2 eggs
- 2 cups (300g) plain flour
- 2 tsp baking powder
- ¼ tsp bicarb soda
- ½ tsp cinnamon, ground
- ¼ tsp salt

#### Cinnamon Topping

- 60g unsalted butter, melted
- 1 tbsp caster sugar
- 2 tsp cinnamon, ground

## Method

1. Pre-heat oven 170°C. Grease and flour 2 doughnut pans/tins with flour, tapping out any excess.
2. Place honey, oil, milk, and eggs in a large bowl. Whisk until combined.
3. Sift flour, baking powder, and bicarb into the mixture. Add cinnamon and salt and mix ingredients until just combined.
4. Scoop the doughnut batter into a piping bag or zip lock bag. Cut the corner (making a 1 – 1 ½ cm hole) and pipe batter into doughnut pan.
5. Place doughnut pans into the oven and bake for 12-15 minutes or until cooked through and slightly golden.
6. When cooked, remove pan from oven and leave doughnuts to cool in the pan for 5 minutes before removing and placing on a cooling rack.
7. Place melted butter into shallow bowl and combine sugar and cinnamon in a second shallow bowl. Take warm doughnuts and dip into butter, then dip into cinnamon sugar. Serve warm or set aside to cool.
8. Store in an airtight container for up to 5 days or frozen for up to 3 months.

Used in this recipe



### Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch  
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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