

## ***PISTACHIO & ROSE BAKED DONUTS***

*(adapted from [The Baking Explorer](#))*

*for the donuts:*

30 g pistachios, coarsely ground (use a small food processor or a nut grinder)  
175 g sugar  
30 ml vegetable oil  
175 ml whole milk  
2 large eggs  
1 tsp Vanilla extract  
1/2 tsp rose water  
225 g all-purpose flour  
2 tsp baking powder  
zest of 1 lemon

*for the glaze:*

250 g powdered sugar  
2 tbsp Water  
1/2 tsp Rose water  
3 tsp lemon juice

*for decoration:*

chopped pistachios optional  
sprinkles

Heat the oven to 350F and grease donut pans with a very small amount of butter. Reserve. Sift the flour with baking powder in a bowl and reserve.

Mix together the sugar, milk, oil, vanilla extract, rose water, eggs and lemon zest in a bowl with a whisk

Add the flour mixture and ground pistachios, and fold them in. Place the batter in a piping bag, cut the tip and pipe in 12 donut pans. Bake for 12 minutes or until cooked through and starting to get some golden color.

Remove the baked donuts and let them cool on a rack. Make the glaze, adjusting the consistency with water if needed. It needs to be thick enough to nicely coat the surface. Decorate with chopped pistachios and sprinkles.