

Ingredients

For the donuts

¼ cup unsalted butter, melted and cooled

¼ cup Fused Lemon Olive Oil

1 cup granulated sugar

2 large eggs

1 tablespoon vanilla extract

2 ½ cups all-purpose flour

1 ½ teaspoons baking powder

½ teaspoon baking soda

1 teaspoon salt

1 cup buttermilk (not reduced fat)

1 ½ cups fresh or frozen blueberries

For the glaze

2 cups confectioners' sugar

2 tablespoons milk

1 tablespoon fresh lemon juice

Finely grated zest from one lemon

Instructions

Make the donuts

Preheat the oven to 425°F. Lightly spray three 6-cavity donut pans with nonstick cooking spray.

In a large bowl, whisk the butter, oil, and sugar together until combined. Add the eggs and vanilla and whisk until well combined.

In a separate bowl, add the dry ingredients: baking powder, baking soda and salt. Stir with a whisk to combine.

Add the flour mixture to the wet ingredients in three additions followed by the buttermilk. Whisk just until incorporated and no dry spots remain, ending with the remaining flour. The batter will be thick. Gently fold in the blueberries, so as not to crush them.

Transfer the batter into a disposable piping bag or zip-top bag with an opening cut large enough to accommodate the blueberries. Pipe the batter into the prepared donut pans, filling each cavity ¾ full.

Bake for 7-9 minutes, or until donuts are lightly golden and spring back when pressed with your fingertip. Allow the donuts to cool for a couple minutes before removing from the pan.

Make the glaze

In a medium bowl, combine the confectioners' sugar, milk, lemon juice and zest. Stir until smooth, adding more milk if needed. While they are still warm, glaze the donuts and over a rack of parchment paper. The glaze will set as they cool.