**Rainbow Doughnuts**

**Ingredients**
- 1/3 cup + 1 tbsp Buttermilk
- 1 cup melted unsalted Butter
- 1 cup All-purpose Flour
- 1 tsp Baking Powder
- 1/4 tsp salt
- 1/4 cup Sugar
- 2 tbsp Honey
- 1 Large Egg
- 1/2 tsp Vanilla Extract
- 3 tbsp Whipping Cream
- 1 Cup Powdered Sugar
- Food Coloring: pink, orange, yellow, green, blue and purple
- Rainbow Sprinkles (optional)

**Directions**

Whisk together the flour, baking powder and salt in a small bowl and set aside. In a large bowl, combine the butter, sugar, honey, vanilla extract and one egg. Mix together. Then add the dry ingredients and milk until combined—try not to overmix. Divide the mixture into 6 bowls and dye each one of them a different color of the rainbow.

Spoon the batter into a greased doughnut pan, creating a rainbow pattern. Bake at 400ºF for 7 minutes. Remove from pan and cool completely on a wire rack. **To make the glaze:** whisk together the whipping cream and the powdered sugar until fully combined.

Dunk each doughnut into the glaze and return to the wire rack. Top with rainbow sprinkles and enjoy!