

# VEGAN DOUGHNUTS

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These doughnuts are a must-try. You can decorate them however you want and make them look amazing! They are a great way to inspire and get the kids involved too. I promise you they will love them! Gluten-free, vegan, refined sugar-free!



Makes 6 doughnuts (if you want to make more, simply double the ingredients)



Total Time: 20 min + cooling time



Prep: 5min

## Ingredients

- 200 g gluten-free self-raising flour (I use doves farm)
- 120-130 ml almond milk (other plant-based milks will work too)
- 6 tbsp maple syrup
- 4 tbsp coconut oil melted
- 3 tbsp cacao powder
- Pinch salt

## Method

- Preheat your oven to 180C
- In a large mixing bowl add the gluten-free flour, 4 tbsp maple syrup, 2 tbsp melted coconut oil and the milk and mix well into a smooth batter
- Grease your doughnut mould with coconut oil and add the batter into each mould making sure to smooth over the top
- Add to the oven for 12-15 minutes (depending on how hot your oven runs)
- Meanwhile, prepare the chocolate topping. To a Bain Marie add 2 tbsp melted coconut oil, a small pinch of salt, 2 tbsp maple syrup and then slowly stir in 2 or 3 tbsp cacao powder until desired consistency
- Try topping with crushed pistachio or desiccated coconut and other healthy items 😊
- Finally, dunk the doughnuts into the chocolate sauce and place on a drying rack. You can now top with whatever you want. Leave to lightly set for 10-15 minutes before enjoying them.

## Equipment needed:

Oven, large mixing bowl, whisk or wooden spoon, baine-marie