Grain-Free Baked Chocolate Doughnuts

Gluten-Free, Grain-Free, Nut-Free, Dairy-Free

Ingredients

- 1 cup Otto's Naturals - Cassava Flour
- ¼ cup cocoa powder
- ⅓ cup avocado oil
- 1 egg
- ½ cup + 3 Tablespoons water
- ½ cup coconut sugar
- 1 teaspoon Otto's Naturals Grain-Free Baking Powder
- ½ teaspoon sea salt

Glaze:

- 1 ½ cups powdered sugar
- 4 Tablespoons cocoa powder
- 3 Tablespoons dairy-free milk

Instructions

1. Preheat the oven to 350°F. Lightly grease 6 doughnut pan wells with coconut oil.
2. Combine all doughnut ingredients in a large mixing bowl. Stir until everything is combined and you have a smooth batter.
3. Use a spoon to scoop the batter into the prepared doughnut pan. Fill each well to the brim, and smooth the batter with the spoon.
4. Bake for 15-18 minutes. The doughnuts should bounce back when gently pressed.
5. Allow the doughnuts to cool in the pan for 5 minutes before turning them out to finish cooling on a wire rack.
6. To make the chocolate glaze, combine all of the ingredients in a medium mixing bowl and whisk it smooth and spreadable. Add more milk if necessary to achieve a spreadable consistency.
7. Frost or glaze the doughnuts once they are completely cooled!