





Pumpkin Snickerdoodle Doughnuts + Cashew Cream Cheese Glaze:

- 1 + ¼ cups chickpea flour
- ¾ cup almond flour
- 2 tbsp flax meal
- 1 tsp cream of tartar
- 1 tbsp cinnamon
- 1 tsp pumpkin pie spice
- ½ cup pumpkin purée
- ¾ cup date paste
- ⅓ cup plant based mylk
- 2 tbsp raw almond butter
- 1 tbsp raw ACV

Mix wet and dry ingredients separately. Slowly incorporate dry into wet ingredients and mix until well combined. Put into a silicone or non-stick doughnut pan and bake at 350°F for 30-35 minutes.

Cashew Cream Cheese Glaze:

- ½ cup cashews
- ¼ cup water
- 2 dates (or 2 tbsp date paste)
- ¼ tsp raw ACV
- 1 tsp nutritional yeast

Blend all ingredients until smooth. Once doughnuts have cooked and completely cooled, dunk them into the glaze and you're done!