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Apple-Cinnamon Donuts

Ingredients

2 cups, oat flour
1/2 cup coconut sugar
1/2 teaspoon sea salt
1 tablespoon baking powder
1 teaspoon cinnamon
2 tablespoon melted coconut oil
1/2 cup almond milk
1 egg, beaten
1 teaspoon vanilla
1 cup grated apple
3/4 cup cinnamon chips

Glaze

1 cup powdered sugar
1 tablespoon warm water, use more if needed

Powdered Cinnamon Sugar

1 cup powdered sugar
1 teaspoon cinnamon

Instructions

1. Preheat oven to 350 degrees and lightly grease a donut pan.
2. Whisk flour, sugar, salt, baking powder, and cinnamon together.
3. Mix in the oil, milk, egg and vanilla.
4. Stir in the grated apple and cinnamon chips until combined.
5. Transfer batter to piping bag for easy filling or just spoon each cup to about 3/4 full.
6. Bake until donuts are light golden brown and spring back when touched, about 15 to 20 minutes.
7. Let cool slightly before removing from pan.
8. Blend powdered sugar and warm water to make dipping glaze in a small bowl.
9. Dip or pour glaze over donuts.
10. Sprinkle chopped cinnamon chips or candy sprinkles over glaze.

Powdered Donuts

Mix together powdered sugar and cinnamon, dust cooled donuts with sugar mixture.

Enjoy!