

# VANILLA-GLAZED GINGERBREAD DOUGHNUTS | GF & DF

RECIPE BY: LINDSEY LOVE | DOLLY AND OATMEAL

*-these are best the day of. if you're making them in advance, bake the doughnuts, store them at room temp covered with parchment. before serving, dip them in the glaze, then serve.*

| makes 12 doughnuts |

*dry*

- 3/4 cup brown rice flour
- 1/2 cup (gluten-free) oat flour
- 1/4 cup arrowroot flour
- 1/3 cup monkfruit sweetener
- 1/3 cup coconut sugar
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- pinch allspice
- pinch ground cloves

*wet*

- 2 large pasture-raised eggs, at room temp
- 1/2 cup unsweetened applesauce
- 1/4 cup unsweetened almond milk, at room temp
- 1/4 cup [Thrive algae oil](#)
- 1 teaspoon pure vanilla extract

*glaze*

- 1 1/2 cups powdered sugar
- 2 (plus more, if needed) tablespoons unsweetened almond milk
- 1/2 teaspoon pure vanilla extract
- chopped pistachios, for garnish

## METHOD

1. preheat oven to 350°F and oil a doughnut pan.

2. in a large bowl, whisk together the dry ingredients. in a separate bowl, whisk together the wet ingredients. add the dry ingredients to the wet using a whisk, a little at a time until everything is thoroughly combined.
3. pour batter into a batter bowl, liquid measuring cup with a spout, or a large plastic ziplock bag with one edge snipped off. carefully fill each doughnut cavity 3/4 of the way with the batter. bake doughnuts until a cake tester or toothpick inserted into the center of a doughnut comes out clean, 12-15 minutes.
4. while doughnuts are cooling, make the glaze. sift the powdered sugar into a large shallow bowl. whisk in 2 tablespoons milk, and vanilla until you have a fluid glaze (add more almond milk if needed). once the doughnuts have cooled completely, remove them from the pan; then dip the tops into the glaze (for a thicker glaze, dip them again), and sprinkle with chopped pistachios.
5. serve immediately.