

Rainbow Sprinkled Keto Chocolate Glazed Donuts

Indulge in these delightful gluten-free, low-carb donuts, perfect for satisfying your sweet cravings without compromising your dietary preferences. Made with almond and coconut flour, sweetened with erythritol, and topped with a rich sugar-free chocolate glaze, a creamy white drizzle, and colorful (optional) sprinkles. These vegetarian and Halal-friendly treats are a guilt-free pleasure.

Ingredients

- 1 ½ cups super-fine almond flour
- ¼ cup coconut flour
- ½ cup granulated erythritol or monk fruit sweetener blend
- 2 tsp gluten-free baking powder
- ¼ tsp salt
- 2 large eggs
- ¾ cup unsweetened almond milk
- ¼ cup melted coconut oil
- 1 tsp vanilla extract
- ½ cup sugar-free dark chocolate chips (ensure Halal and dairy-free if preferred)
- 2 tbsp unsweetened almond milk (for glaze)
- 1 tbsp coconut oil (for glaze)
- 2 tbsp powdered erythritol or monk fruit sweetener blend (for glaze)
- ¼ cup powdered erythritol or monk fruit sweetener blend (for white drizzle)
- 1-2 tbsp unsweetened almond milk (for white drizzle)
- ¼ tsp vanilla extract (for white drizzle)
- Optional: 2 tbsp sugar-free, gluten-free, naturally colored sprinkles (ensure Halal)

Instructions

1. Preheat your oven to 350°F (175°C) and grease a donut pan or line with silicone molds.
2. In a large bowl, whisk together the almond flour, coconut flour, granulated sweetener, baking powder, and salt.
3. In a separate medium bowl, whisk the eggs, $\frac{3}{4}$ cup unsweetened almond milk, $\frac{1}{4}$ cup melted coconut oil, and 1 tsp vanilla extract until well combined.
4. Pour the wet ingredients into the dry ingredients and mix until just combined, being careful not to overmix. The batter will be thick.
5. Spoon the batter into a piping bag (or a large zip-top bag with the corner snipped off) and pipe evenly into the prepared donut pan, filling each cavity about two-thirds full.
6. Bake for 15-20 minutes, or until the donuts are golden brown and a toothpick inserted comes out clean. Let them cool in the pan for 5 minutes before transferring to a wire rack to cool completely.
7. While donuts cool, prepare the chocolate glaze: In a microwave-safe bowl, combine the sugar-free dark chocolate chips, 2 tbsp unsweetened almond milk, and 1 tbsp coconut oil. Microwave in 30-second intervals, stirring in between, until smooth. Stir in 2 tbsp powdered sweetener until fully dissolved.
8. Prepare the white drizzle: In a small bowl, whisk together $\frac{1}{4}$ cup powdered sweetener, 1-2 tbsp unsweetened almond milk, and $\frac{1}{4}$ tsp vanilla extract until smooth. Add more milk sparingly if needed to reach desired drizzling consistency.
9. Once donuts are cool, dip the top of each donut into the chocolate glaze, allowing excess to drip off. Place back on the wire rack.
10. While the chocolate glaze is still slightly wet, drizzle the white icing over the chocolate-dipped donuts using a spoon or another piping bag. Immediately sprinkle with sugar-free, gluten-free sprinkles if using.
11. Allow the glaze and drizzle to set completely before serving, which can be expedited by placing them in the refrigerator for 10-15 minutes.