

# Chocolate Glazed Donuts (THM FP)

Makes approximately 6 donuts.

## Ingredients:

### Donuts;

- 2.5 Tbsp THM Super Sweet
- 2 Tbsp egg whites
- 4 tsp MCT oil
- $\frac{3}{4}$  cup THM Baking Blend
- 2 tsp baking powder
- 4 pinch mineral salt
- 5 Tbsp water

### Icing:

- $\frac{1}{2}$  cup cocoa powder
- $\frac{1}{4}$  tsp mineral salt
- 2.5 Tbsp THM Gentle Sweet
- 1 tsp vanilla extract
- $\frac{1}{2}$  cup almond milk
- $\frac{1}{2}$  tsp instant espresso powder

## Instructions:

Preheat oven to 375F.

Add all donut ingredients to a bowl and mix well. (You want a very wet batter.)

Spoon batter into silicone donut molds. Bake for 25 minutes, or until brown.

Remove from oven and place the silicone molds with the donuts on a cooling rack.

While the donuts are cooling, mix icing ingredients until smooth. (you want a smooth liquid texture.)

Once cool, carefully remove the donuts from their molds. Dip the tops of the donuts in the icing, moving around the bowl to coat the whole top and some of the sides. Place to the side.