



## SAVORY CHEDDAR BAY DONUTS

**SERVES: 6** (1 donut each) Prep Time: 10 min. Cooking Time: 15 min.

CONTAINER EQUIVALENTS (per serving): 1 ½ 2

- |                |                                                                                                          |           |                                                                                                                                                                           |
|----------------|----------------------------------------------------------------------------------------------------------|-----------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>1 cup</b>   | <b>gluten-free all-purpose flour</b><br>(preferably Bob's Red Mill® All-Purpose Baking Flour, red label) | <b>1.</b> | Preheat oven to 450° F.                                                                                                                                                   |
| <b>¼ cup</b>   | <b>salted organic grass-fed butter, cold,</b><br>cut into cubes                                          | <b>2.</b> | Lightly coat donut pan with spray; set aside.                                                                                                                             |
| <b>¾ cup</b>   | <b>shredded cheddar cheese</b>                                                                           | <b>3.</b> | Add flour and butter to a food processor; pulse until butter is chopped into pea-sized pieces.                                                                            |
| <b>1 Tbsp.</b> | <b>chopped fresh parsley</b>                                                                             | <b>4.</b> | Add cheddar cheese, parsley, baking powder, seasoning, and garlic powder; pulse to combine.                                                                               |
| <b>2 tsp.</b>  | <b>baking powder, gluten-free</b>                                                                        | <b>5.</b> | Add soy milk and maple syrup; blend until a smooth batter forms.                                                                                                          |
| <b>1½ tsp.</b> | <b>Old Bay Seasoning®</b>                                                                                | <b>6.</b> | Transfer batter to a resealable plastic bag; seal. Snip off one corner from bag; squeeze bag to pipe batter into prepared donut pan, dividing evenly among 6 donut molds. |
| <b>1 tsp.</b>  | <b>garlic powder</b>                                                                                     | <b>7.</b> | Bake for 13 to 15 minutes, or until golden brown. Let pan cool until it can be handled; remove donuts to a wire rack to cool completely.                                  |
| <b>¾ cup</b>   | <b>unsweetened organic soy milk</b>                                                                      |           |                                                                                                                                                                           |
| <b>2 tsp.</b>  | <b>pure maple syrup</b>                                                                                  |           |                                                                                                                                                                           |

### SPECIAL EQUIPMENT:

Nonstick cooking spray

Donut pan

**NUTRITIONAL INFORMATION** (per serving): Calories: 231 Total Fat: 13 g Saturated Fat: 8 g Cholesterol: 36 mg Sodium: 191 mg Carbohydrates: 23 g Fiber: 1 g Sugars: 2 g Protein: 6 g

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Old Bay Seasoning is a trademark of McCormick & Company, Inc.

Recipes containing the are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.