



BAKED DONUT HOLES

SERVES: 24 (1 donut hole each) Prep Time: 20 min. Cooking Time: 12 min.

CONTAINER EQUIVALENTS (per serving): 1

1 cup	gluten-free all-purpose flour (preferably Bob's Red Mill® All-Purpose Baking Flour)
1½ tsp.	xanthan gum
¾ cup	coconut sugar
1½ tsp.	baking powder, gluten-free
½ tsp.	ground cinnamon
¼ tsp.	ground nutmeg
¼ tsp.	sea salt (or Himalayan salt)
1	large egg
¾ cup + 1 Tbsp.	coconut milk beverage, <i>divided use</i>
2 Tbsp.	extra-virgin organic coconut oil, melted
1¼ tsp.	pure vanilla extract, <i>divided use</i>
½ cup	powdered sugar

SPECIAL EQUIPMENT:

Nonstick cooking spray

1. Preheat oven to 350° F.
2. Lightly coat two mini-muffin pans with spray. Set aside.
3. Place flour, xanthan gum, sugar, baking powder, cinnamon, nutmeg, and salt in food processor (or blender). Pulse to blend. Set aside.
4. Combine egg, *¾ cup* coconut milk, oil, and *1 tsp.* extract in a medium mixing bowl; whisk to blend.
5. Add egg mixture to flour mixture. Process for 30 to 60 seconds, scraping sides occasionally, until a smooth batter forms.
6. Fill prepared pan with approx. 1 Tbsp. batter per muffin cup. Bake for 10 to 12 minutes, or until tops of donuts are golden brown and a toothpick inserted into the center of one comes out clean. Set aside to cool.
7. To make glaze, combine powdered sugar, *remaining 1 Tbsp.* coconut milk, and *remaining ¼ tsp.* extract in a small bowl; whisk to blend.
8. Dip top of each cooled donut hole into glaze and place on a serving plate.

RECIPE NOTES:

- For vegan donut holes, substitute 1 Tbsp. ground flaxseed plus 2 Tbsp. water for egg. Mix flaxseed and water; set aside while combining dry ingredients.
- Extra donut holes may be stored in an airtight container in the refrigerator for up to 3 days.
- Bob's Red Mill All-Purpose Baking Flour does not contain xanthan gum. If you use a different gluten-free flour check the ingredient list for xanthan gum and adjust amount of xanthan gum.

NUTRITIONAL INFORMATION (per serving): Calories: 77 Total Fat: 3 g Saturated Fat: 3 g Cholesterol: 8 mg Sodium: 56 mg Carbohydrates: 12 g Fiber: 1 g Sugars: 8 g Protein: 1 g

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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.