

# ESPRESSO GLAZED VEGAN DONUTS {NO PAN REQUIRED}

Prep time	Cook time	Total time
2 hours 30 mins	10 mins	2 hours 40 mins

7-ingredient vegan donuts with an optional but simple espresso glaze and brown sugar streusel topping. I've made this recipe as simple as possible, including no donut pan required.

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Serves: 10-12



## Ingredients

- 2 cups soymilk (I used light vanilla)
- 1/3 cup oil
- 1/3 cup maple syrup or agave\*
- 1/2 cup sugar
- 1 package active dry yeast
- 1 teaspoon salt
- 4-4.5 cups flour (give or take)
- ESPRESSO GLAZE:
- 1 shot quality espresso or strong coffee (2-3 T)
- 4 cups powdered sugar
- STREUSEL TOPPING: (optional)
- 3-4 Tablespoons butter (non-dairy for vegan)
- 1/2 cup brown sugar
- 2-3 Tablespoons flour

## Instructions

1. Bring soy milk, oil, maple syrup or agave, and sugar to a boil in a small sauce pan.
2. Once boiling, remove from heat and let cool until lukewarm or 110 F (30 minutes)
3. Once cooled, stir in yeast and let set for 5-10 minutes.
4. In a large bowl, add 4 cups of flour and salt, then add to wet mixture and stir, mixing well, then covering with a towel and letting rise in a warm place for 1 hour.
5. Once doubled in size, add the remaining 1/2 cup of flour, (or until the dough is no longer incredibly sticky). Mix well and then let the dough sit for about 10 minutes.
6. On a floured surface make about 2-inch balls and place them on a lightly greased cookie sheet, leaving room for expansion.
7. Preheat oven to 350 and cover with light towel while warming.

8. Once preheated, bake for 10-11 minutes, being careful not to over bake as you don't want the bottoms too brown.
9. Prepare glaze and streusel while baking. Once donuts are done, let them cool slightly and then dunk in glaze and cover with streusel. I put the streusel on both top and bottom, and would recommend it for best flavor.
10. Serve immediately for best result, or store in air-tight container for up to 2 days.

## Notes

\*For the streusel, you want a crumbly texture but not too dry or buttery. So add brown sugar and flour accordingly until you achieve your desired texture.

\*Poking a hole in the middle of the donuts is optional for a more 'traditional' appearance, but I opted to not.

\*Add more maple syrup or agave to achieve a sweeter donut, but I didn't want mine to be overboard.

\*Questions about substitutions, equipment, or troubleshooting? Check out our [Recipe FAQ](#) page.

**Recipe by Minimalist Baker at <http://minimalistbaker.com/espresso-glazed-vegan-donuts-no-pan-required/>**