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# VEGAN SPELT BAKED DOUGHNUTS WITH RAW CHOCOLATE GLAZE



RSE, VGN



25 mins



12

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## Ingredients

### Doughnuts

- 1 cup almond milk, or alternative (I usually buy a coconut & almond milk blend)
- $\frac{2}{3}$  cup coconut oil, melted
- 1 cup coconut sugar
- 1½ cups spelt flour
- 1½ tbs baking powder
- Generous pinch sea salt
- 1 tbs vanilla powder
- 2 chia eggs (2 tbs chia, 6 tbs water blended)
- 1 tsp apple cider vinegar

### Toppings

- Melted raw vegan chocolate (or any dark chocolate of your choice)
- Matcha powder
- Raspberry jam
- Cacao nibs
- Rose petals
- Cinnamon coconut sugar



## Method

1. Pre-heat your oven to 180 degrees celcius.
2. Mix all the ingredients together in a large mixing bowl.
3. Scoop the dough mixture into a lightly greased donut tray.
4. Bake the donuts for 12 minutes.
5. Once cooked, remove the donuts from the oven and turn out onto a wire rack to cool.
6. Dip the donuts into the melted chocolate and sprinkle with toppings of your choice. Enjoy!

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