



Fluffy Doughnuts

Makes 12 doughnuts

Ingredients

Doughnuts

$\frac{3}{4}$ cup (75 gr or 2.65oz) almond flour

1 1/4 cups Extra white gold all purpose gluten free flour

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

2 tablespoons canola oil

$\frac{3}{4}$ cup (150 gr or 5.3oz) sugar

1 teaspoon almond extract

2 large eggs

$\frac{3}{4}$ cup (80 ml or 2.7oz) buttermilk, room temp.

Chocolate Glaze

1 cup (200 gr, 8 oz) chopped chocolate (61% cacao)

200 gr or 8oz. heavy cream

Rainbow sprinkles, optional

Chopped roasted nuts, optional

Shredded coconut, optional

Preparation

1. Prepare the doughnuts: Preheat the oven to 350°F and spray 2 doughnut pans with cooking spray.

2. In a mixer, combine the butter, sugar, eggs (one by one), almond extract and buttermilk. In a separate bowl, combine flour, baking powder, baking soda and salt.

3. Add the flour mixture to the egg mixture, mixing just until incorporated. Let the batter rest for about 5-7 minutes and

then transfer to a pastry bag and pipe onto the doughnut pans. Bake for 10 to 12 minutes, until golden. Transfer to a wire rack to cool completely.

For the Chocolate Glaze, place the chocolate in measuring cup; bring the cream to a boil. Pour the hot cream over the chocolate, mix until melted, and smooth. Pour the glaze into a shallow bowl and dip in the doughnut tops. Sprinkle with toppings.