



Ultimate Baked Doughnuts

If you don't have a doughnut pan, pipe 2½-inch circles onto a parchment-lined baking pan.

Makes 12 doughnuts

Ingredients

¾ cup (75 gr or 2.65oz) almond flour

1 ¼ cups Extra white gold AP gluten free flour

½ teaspoon baking powder

½ teaspoon baking soda

30 gr or 1oz soft butter

¾ cup (150 gr or 5.3oz) sugar

1 teaspoon vanilla extract

2 large eggs

¾ cup (80 ml or 2.7oz) milk, room temp.

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), vanilla and milk. In a separate bowl, combine flour, baking powder, baking soda and salt.

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. Sprinkle with toppings.

3. Bake for 10 to 12 minutes, until golden. Transfer to a wire

rack to cool completely.