



Ultimate Doughnuts with chocolate glaze

If you don't have a doughnut pan, pipe 2½-inch circles onto a parchment-lined baking pan. Makes 12 doughnuts

Ingredients

Doughnuts

¾ cup (75 gr or 2.65oz) almond flour
1 ¼ cups 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.

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), vanilla and milk. 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.
4. 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.