

Chocolate Peppermint Donuts

Servings: 6 Difficulty: easy

Ingredients:

- 2 1/2 T liquid, or melted & cooled, coconut oil (**can sub melted & cooled butter*)
- 1/2 C coconut sugar (**can sub 1/2 C white sugar and 1/2 C brown sugar*)
- 1/3 C cocoa powder
- 3/4 C GF flour- I used my trustee Bob's Red Mill 1:1 baking flour
- 1/2 C non-dairy milk (**can sub regular milk or coffee creamer*)
- 1 egg- at room temp if possible (can let sit in a bowl of lukewarm water for 10 min or so)
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 tsp vanilla bean paste or vanilla extract
- 1/4 tsp peppermint extract

Glaze:

- 1/2 C dark chocolate chips (*click here for my all time favorite GF, DF, refined-sugar-free, chocolate chips*)
- 1 T coconut oil (**can NOT use liquid coconut oil here or glaze will not harden*)

- 1/8 tsp peppermint extract

Directions:

1. Preheat oven to 350 ° F and spray 6 cavity donut pan with nonstick spray
2. Whisk flour, cocoa powder, baking soda, salt until well mixed, set aside
3. Whisk together sugar and coconut oil, then add in egg, vanilla, and peppermint extract and mix well until smooth (**if you are using melted butter or coconut oil rather than liquid coconut oil, be careful that it has cooled enough so it does not cook your egg, and if you can have your egg at room temperature that will help so that It does not solidify chunks of coconut oil*)
4. Slowly add in dry ingredients, continuing to mix; will be thick by the time all dry ingredients are incorporated
5. Slowly add in milk while mixing and continue until mixture is smooth and well combined
6. Transfer batter to a piping bag or gallon ziploc bag and cut hold in the corner to pipe batter into 6 donut cavities
7. Bake 9-11 minutes and let cool for 10 minutes in the pan before transferring to cooling rack
 1. PRO TIP: once I take them out I flip them upside down so that the part of the donut that was face down in the oven is on top– they look nicer once glazed as they are more smooth and better rounded 😊
8. Once fully cooled, make the glaze: place chocolate chips and coconut

oil (I melt coconut oil first so I can better measure it out) in a microwave safe dish that is large enough to dip the donuts in

9. Microwave in 15-30 second intervals, stirring between, until it's completely melted
10. Add the peppermint extract and stir vigorously to disperse the peppermint flavor well
11. Dip the top of each donut in the glaze and set on either a cooling rack with foil or parchment underneath to save your countertops the mess, or directly onto parchment paper (the benefit of placing them on the cooling rack is that the extra drips off and you don't have to worry about extra hardening at the bottom)
12. Let sit for a minute or two and then add sprinkles or crushed peppermint if desired
13. Let set in the fridge- store in the refrigerator as well. If left out too long glaze will start to melt a little bit, is okay out at room temperature once set for a couple of hours!

Please tag me on instagram @celiacsweetie if you make these, or comment on this blog– I would love to see your recreations! Also please reach out if you have any questions about the recipe.

xo, Celiac Sweetie