

Ingredients:

- 1 tablespoon flax meal
- 1 1/2 cup plus 1 tablespoon gluten-free flour blend
- 1/2 cup granulated sugar
- 1/3 cup plus 1 tablespoon unsweetened dairy-free cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon cream of tartar
- 1/2 teaspoon kosher salt
- 1/4 cup coconut oil, melted and liquid, but slightly cooled
- 1 teaspoon vanilla extract
- 1 tablespoon apple cider vinegar
- 3/4 cup plus 2 tablespoons warm non-dairy milk

For the glaze:

- 1 cup powdered sugar (gluten-free)
- 3 tablespoons unsweetened dairy-free cocoa powder
- 2 to 4 tablespoons non-dairy milk
- Rainbow sprinkles, to top

Directions:

1. Combine flax meal with 2 1/2T of water in a small bowl. Let stand for 7-10 minutes to thicken. (Flax Egg)
2. Preheat the oven to 375°F. Lightly spray two full-sized donut baking pans with nonstick cooking spray, and set them aside.
3. In a medium bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, cream of tartar, and salt until smooth.
4. In a separate medium bowl, whisk together the oil, flax egg, vanilla, vinegar, and milk until smooth.
5. Stir to combine the dry ingredients into the wet ingredients, until well incorporated.
6. Scoop the dough into the donut pan, stopping when each well is almost full. The dough will be thick and sticky, so use your fingers or the back of a spoon to gently press it into the indentation.
7. Bake donuts for 9-10 minutes, or until a toothpick inserted into the center comes out clean.
8. Allow donuts to cool in pan for 5 minutes, before transferring to a wire rack to cool completely.
9. In a small bowl, sift together the powdered sugar and cocoa.
10. Add 2T of milk and whisk well. If glaze is too thick, add additional milk 1T at a time until desired consistency is reached.
11. Cover the counter beneath cooling rack with parchment paper to catch drips. Dip one side of each doughnut in the glaze and place glaze-side up on cooling rack. Allow any excess to drip off.
12. While the glaze is still wet, sprinkle the tops of each donut with colorful sprinkles. Let them set at room temperature for at least 25 minutes to allow the glaze to firm up. Serve immediately, or cover leftovers and store at room temperature for up to 1 day.



Gluten-Free Chocolate Cake Donuts