



Ashley's Meal Prep Monday!



Sugar-Free Vegan Funfetti Donuts

INGREDIENTS

1 1/4 cups almond milk
3/4 cup sugar or sugar substitute
(I used Swerve)
1/4 cup melted vegan butter
1 TSP baking soda
1 1/2 TSP baking powder
1 TSP vanilla
2 cups all purpose flour or gluten
free
3 TBSP vegan rainbow sprinkles

GLAZE:

1/2 cup powdered sugar (I used
Swerve)
1 TSP melted vegan butter
1 TSP vanilla
1 TBSP almond milk

Preheat oven to 350. In a large bowl, mix together almond milk, sugar, melted butter, baking soda/powder, and vanilla. Then, mix in the flour just until combined, do not overmix. Fold in the sprinkles and spoon the batter into 12-14 greased silicone donut molds - about 2/3 to 3/4 the way full. Bake for 20-25 minutes.

While the donuts are baking, use a whisk to whisk together the powdered sugar, melted butter, vanilla and almond milk. Glaze the donuts when they are fresh from the oven!



Recipe: peanutbutterandjilly.com

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