



Ashley's Meal Prep Monday!



Powdered Sugar Donut Holes

INGREDIENTS

1 1/4 cup unsweetened milk (I used cashew)
1 cup Swerve granulated sugar
1/4 cup melted vegan butter
1 1/2 TSP baking powder
1 TSP baking soda
1 TSP vanilla
2 cups gluten free all purpose flour
1/4 cup Swerve confectioners sugar (you can also use regular powdered sugar)

Preheat oven to 350. In a medium mixing bowl, mix the milk, sugar, melted butter, baking powder, baking soda and vanilla. Then mix in the flour, but be careful not to over mix the batter.

Spoon the batter into a mini donut hole mold. (I used a silicone mini muffin pan and it worked just fine).

Bake for 20-ish minutes, until the donut holes are golden on top. Allow to cool then toss in powdered sugar.



Recipe: @peanutbutterandjilly

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