



THE ingles TABLE

with Gigi Stewart

Gluten-Free & Dairy-Free Cake Donuts

Shopping List

For the donuts

- ¾ cup granulated sugar
- ¼ cup dairy-free butter substitute, melted
- ¼ cup cooking oil
- 2 large eggs, at room temperature
- ½ tablespoon pure vanilla extract
- 2 ½ cups Laura Lynn Gluten-Free Pancake and Baking Mix
- 1 cup unsweetened coconut milk

For the chocolate glaze

- 2 cups confectioners' sugar, sifted
- 2 tablespoons unsweetened cocoa powder, sifted
- 2 tablespoons dairy-free butter substitute
- 1 tablespoon strong coffee
- 1 tablespoon unsweetened coconut milk
- ½ tablespoon pure vanilla extract
- 1 teaspoon honey
- Dash of salt

Cooking Instructions

- 1) Preheat your oven to 425F and grease a donut baking pan.
- 2) In a large mixing bowl, combine sugar, oil and butter substitute; stir until combined. Add eggs and vanilla and stir until eggs are incorporated.
- 3) Stir in the baking mix and milk until batter is smooth. Use a whisk if any lumps appear.
- 4) Add the remaining cookie mix to the bananas, along with the egg and water; blend until batter is smooth.
- 5) Spoon or pipe approximately 6 heaping teaspoons of batter into each section of the donut pan. Alternatively, you may fill a piping bag with batter and pipe it into the pan. Either way, fill the pan just below level.
- 6) Bake donuts 10 minutes, remove from the oven and cool 10 minutes in the pan before carefully removing and placing on a wire rack.
- 7) You will need multiple donut pans if you will need to wash your pan in between batches. If washing a single pan in between batches, be sure to dry completely before greasing and adding batter to the pan.
- 8) While donuts bake, whisk glaze ingredients together until smooth.
- 9) Pour or spoon glaze over warm donuts positioned on wire racks over a pan below (to catch the glaze drips). Top with sprinkles, if desired, before glaze sets.
- 10) Allow glaze to set fully before serving (about 15 minutes).
Makes 16 donuts.



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