



# Baked Mini Donuts

(makes great muffins and pancakes too!)

## Ingredients

- ½ cup all-purpose flour\*
- ½ cup almond flour
- ¼ tsp salt
- 1 tsp baking powder
- ½ - 1 tbsp ground flaxseed (optional)
- 2 tbsp unsalted butter
- 1 tsp vanilla extract
- 1½ tbsp sugar
- 1 egg
- ½ cup milk (whole or 2%)
- 1 tbsp lemon juice

## For the dip:

- ½ cup semi-sweet chocolate chips
- ½ - 1 tbsp unsalted butter



## Instructions

1. Make the buttermilk: add 1 tbsp of lemon juice to the milk and let the mixture sit for a few minutes.
2. Place butter in a medium-sized bowl and melt in the microwave.
3. Add vanilla, sugar, and egg to the butter and whisk together.
4. Add the buttermilk and whisk until everything is well mixed.
5. In a small bowl, stir together the first 4 dry ingredients. Add ground flaxseed if using.
6. Add the dry mixture to the wet mixture and whisk until well combined.
7. Preheat oven to 375°F.
8. Grease a mini donut (or muffin) pan and scoop the batter to fill ⅔ of the cavity. Do not overfill.  
Mini donuts: bake for 7-8 minutes; mini muffins: bake for 12-14 minutes.  
Remove donuts/muffins from the pan and transfer to a wire rack to cool before dipping.
9. If making pancakes, heat up a non-stick pan, melt some butter or use non-stick spray and spoon some batter to make your desired size of pancake. Cook on low heat for 1-2 mins on each side.
10. In a small bowl, heat semi-sweet chocolate chips in the microwave at 50% power in 30-second intervals until completely melted and smooth. Add butter to thin out the mixture and reheat for another 15-20 seconds and stir well.
11. Flip each mini donut and gently dip into melted chocolate. Carefully lift the donut and scrape off any excess chocolate from the side with a small spatula. Allow at least 3 hours to set the dip.

Store leftover donuts in the fridge for up to 5 days.

## Note:

*\*Spoon & level method - do not scoop flour out of the bag/container with your measuring cup. Instead, use a spoon to scoop flour into your measuring cup and once full, use the back of a knife to level off the cup; do not tap the cup.*