

Free Range Cookies' Chocolate Cake Donuts

No donut pan? No problem. Use cookie cutters to make donuts in whatever shape you like. Powdered sugar is especially sweet for rolling out donut dough. Espresso powder enhances the chocolate experience, but can be left out if necessary. Mix and bake the same day or refrigerate raw donuts overnight for a freshly baked morning treat. Makes 12 large donuts.

Combine the dry ingredients in a large mixing bowl:

3 $\frac{3}{4}$ cups Bob's Red Mill All Purpose GF Baking Flour

1 $\frac{1}{2}$ cups sugar

1 cup unsweetened cocoa powder

2 tablespoons baking powder

3 $\frac{1}{2}$ teaspoons xanthan gum

2 teaspoons espresso powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

Add to dry ingredients and mix until crumbly:

1 cup organic palm shortening, cold

Combine in large cup, then add to dry ingredients:

2 eggs, beaten

1 cup chocolate almond milk, unsweetened

$\frac{1}{2}$ cup applesauce, unsweetened

2 tablespoons pure vanilla extract

1 teaspoon apple cider vinegar

After mixing all ingredients thoroughly, cover bowl and let dough rest in fridge for 30 minutes.

Roll dough out approximately $\frac{3}{4}$ of an inch thick using powdered sugar to keep dough from sticking. Cut into circles with a 3" round cookie cutter. Transfer to parchment paper lined baking sheets first before cutting inner circle. Bake at 375 degrees for about 12 minutes. Drop donuts into a fresh bowl of powdered sugar for a fluffy white coating or dip in a delightfully dark glaze.

Stir together in a medium bowl for a delightfully dark glaze:

2 cups powdered sugar

$\frac{1}{2}$ cup unsweetened cocoa powder

$\frac{1}{3}$ cup hot water or coffee

1 teaspoon pure vanilla extract

1 teaspoon corn syrup

Dip donuts or drizzle as needed.