

Vegan Donuts

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2 cups all-purpose flour

1/2 cup sugar

1 tsp baking powder

1/4 tsp salt

1 1/2 tsp Ener-G Egg Replacer

1 1/4 cups soy milk or other non-dairy milk

1 tsp vanilla

4 tsp oil or melted Earth Balance

Preheat oven to 325 degrees. Prepare donut pan by spraying with non-stick cooking spray and set aside.

Combine all of the dry ingredients (including the Ener-G; no need to whip it with any water). Add all of the wet ingredients and stir to combine. Fill donut molds 2/3 full and bake for about 8 minutes or until the tops spring back when lightly touched. Remove from the oven and allow to cool completely.

Glazing options:

Plain Glaze

1 cup powdered sugar

1 1/2 TB soy milk

Vanilla Glaze

Add 1/2 tsp vanilla extract to plain glaze recipe above.

Chocolate Glaze

Add 1-2 tsp cocoa powder to plain glaze recipe above.

Lemon Glaze

Substitute fresh lemon juice for soy milk in the plain glaze recipe above.

Maple Glaze

While I haven't personally tried this one yet, I would guess that you could follow the instructions for the vanilla glaze except using maple extract instead of vanilla.