

Healthy Donuts with Chocolate Topping

RECIPE BY
~ Amira, Egypt



Ingredients

- 1/2 cup coconut flour
- 1/2 cup oat flour
- 2 large eggs
- 3 tablespoons Greek yogurt
- 2 tablespoons honey or maple syrup
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract

Topping

- 1/2 cup melted chocolate (dark or your preferred type)

Directions

1. Preheat your oven to 170°C (340°F).
2. Lightly grease the silicone donut mold with a small amount of oil to prevent sticking.
3. In a bowl, mix all the ingredients until smooth and well combined (use hand blender or any mixer)
4. Pour the batter into the greased mold, filling each section about 3/4 full.

5. Bake for 15–20 minutes or until a toothpick inserted into the center comes out clean.
6. Let the donuts cool completely before removing them from the mold.
7. Dip the tops of the donuts into the melted chocolate, letting any excess drip off.
8. Place the donuts on a parchment-lined tray.
9. Refrigerate the donuts for 15–30 minutes to allow the chocolate to fully set.