

Chocolate Glazed Doughnuts

Serves 9

I always thought doughnuts were an American food, but they are popular globally. You will find doughnuts or similar regional variations in Africa, Asia, Europe, North America, South America, the United Kingdom, Oceania, and the Middle East.

Ingredients

- 1 c nondairy milk
- 1 tsp lemon juice
- 3 tbsp pure maple syrup
- 2 tsp vanilla extract
- ¼ c packed light brown sugar
- 2 c whole-wheat pastry flour
- ¼ c unsweetened cocoa
- ½ tsp salt
- ½ tsp baking powder
- ½ tsp baking soda
- ¼ c vegan chocolate chips

Icing

- 1 c confectioner's sugar
- 1 tbsp pure maple syrup
- 1 tsp vanilla extract
- 1 tbsp nondairy milk

Steps

1. Preheat oven to 350°F.
2. In a small bowl, whisk nondairy milk, lemon juice, maple syrup, light brown sugar, and vanilla until foamy and bubbly.
3. In a large bowl, whisk flour, cocoa, salt, baking powder, baking soda, and chocolate chips (crushed).
4. Pour the wet ingredients into the dry mix and use a spatula to combine.
5. Spoon into a greased 6-doughnut pan. Bake for 15 minutes.
6. Meanwhile, prepare the icing by whisking ingredients.
7. Submerge cooked but cool doughnuts into icing and let glaze drip off. Transfer to a wire rack for drying.
8. Reduce heat to medium and using tongs, turn greens into the sauce. This will help cook the greens down; stop when your greens are bright green and have softened. Serve.



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