

Chocolate Donuts w/ Chocolate Glaze (Paleo)

Shopping List: Yields 6 donuts

- 1/4 c coconut flour
- 1/4 c cacao powder
- 1/4 tsp sea salt
- 1/2 tsp baking soda
- 2 large, organic eggs
- 1/8 c pure maple syrup
- 1/4 c coconut sugar
- 1/4 c pumpkin puree
- 1 tsp vanilla
- 1/4 c water

Glaze:

- 1/3 c [Enjoy Life chocolate chips](#) (optional, can serve without a glaze)

Instructions:

Preheat oven to 350* F. Grease a [donut baking pan](#) by spraying with oil (I like coconut oil). Place all the dry ingredients in a bowl and whisk to remove any lumps and to combine. Add the wet ingredients to the dry mixture, and stir well to form a batter. Add the batter to your donut pan to make 6 donuts and spread to smooth.

Bake for approximately 30 minutes until donuts are set and then pull them away from the pan. Let cool completely if you're adding the glaze.

For the glaze: melt 1/3 cup of [Enjoy Life chocolate chips](#) over a double broiler. Carefully dunk one side of each donut into the chocolate and allow to rest, glaze side up, until serving. You can also use a spoon to spread the glaze over the donuts.