



GLUTEN-FREE OLD FASHIONED DONUTS WITH NUTELLA®

Donuts & Muffins | Vegetarian | Breakfast | Mid-morning | All year round

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Yields: 12 donuts

Portion: 1 donut

Ingredients

- 2 eggs beaten
- 2 cups buttermilk
- 60 ml melted butter
- 1,2 l gluten-free flour
- 240 ml sugar
- 36 g baking soda
- 18 g baking powder
- 36 g salt
- 36 g xanthan gum
- 250 g Nutella® for topping

Procedure:

Mix all dry ingredients together in a bowl and set aside. Mix all wet ingredients together and add to dry, mixing by hand with a wooden spoon. Let dough rest for 20 minutes then roll out

on a table using rice flour. Cut out 9 cm circles, with 1,5 cm center and bake at 180°C until golden brown, for about 20 minutes. Remove from oven and let stand for 5 minutes to cool. Spread with 21 g of Nutella®. Dust with hazelnuts (optional).

Optional recipe for regular donut:

Use 1,2 l of all-purpose flour and take away xanthan gum and gluten-free flour. Then follow mixing method.