



GLUTEN-FREE OLD FASHIONED DONUTS WITH NUTELLA®

Baked Good | Vegetarian | Snacking | All year round

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Yields: 12 donuts

Portion: 1 donut

Ingredients

- 2 eggs beaten
- 2 cups buttermilk
- ¼ cup melted butter
- 5 cups gluten-free flour
- 1 cup sugar
- 2 tsp. baking soda
- 1 tsp. baking powder
- 2 tsp. salt
- 2 tsp. xanthan gum
- 9 oz. 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 3 1h inch circles, with 1h inch center and bake at 350° F until golden brown, for about 20 minutes.

Remove from oven and let stand for 5 minutes to cool.

Spread with $\frac{3}{4}$ oz. of Nutella®.

Dust with hazelnuts (optional).

Optional recipe for regular donut:

Use 5 cups of all-purpose flour and take away xanthan gum and gluten-free flour.

Then follow mixing method.
