



Kettle Corn Donuts

INGREDIENTS

Donuts:

1 cup all purpose flour
1 tablespoon baking powder
1/4 teaspoon salt
1/4 cup unsweetened almond milk
1 tablespoon apple cider vinegar
6 tablespoons aquafaba (liquid)
1/4 cup sugar
1/4 cup brown sugar
2 tablespoons vegetable oil

Glaze + Topping:

1 cup powdered sugar
1/4 cup vegan butter, melted
1 teaspoon unsweetened almond milk
1-2 cups kettle corn (we used Pipcorn)

DIRECTIONS

Preheat the oven to 375°. Lightly grease a 6-ring donut pan and set it aside.

In a large mixing bowl whisk together the flour, baking powder and salt. In a small bowl, combine the almond milk and cider vinegar to curdle. Set them aside.

In a separate mixing bowl whisk together the aquafaba, sugar, brown sugar and vegetable oil. Pour in the curdled milk mixture and stir to combine. Pour the liquid ingredients into the dry ingredient mixture and mix until just combined. Let the batter rest 5-10 minutes.

Fill the donut pan molds with equal amounts of batter, then bake the donuts for 13-15 minutes until they're golden and fluffy.

While the donuts bake, make the glaze by simply whisking together the powdered sugar, melted butter and unsweetened almond milk.

When the donuts finish baking, let them cool slightly before moving them to a cooling rack to cool completely. Once completely cooled, dip each donut into the glaze or drizzle a bit over each donut. Immediately top the donuts with kettle corn. Enjoy!

NOTES

Makes 6 donuts.

Leftover donuts last in an airtight container on the counter up to 3 days.

