

# Cinnamon pumpkin "doughnuts"

## INGREDIENTS

- $\frac{1}{2}$  Cup Coconut flour
- $\frac{3}{4}$  Cup Almond flour
- 2 Tsp Baking powder
- $\frac{1}{4}$  Tsp Salt
- 1 Tsp Cinnamon
- 1 Tsp Mixed spice
- 30 g Xylitol
- $\frac{1}{2}$  Cup Pumpkin (puree)
- 4 Large Eggs
- 100ml Butter
- 2 Tsp Vanilla
  
- Cinnamon "sugar"
- 30 g Xylitol
- $\frac{1}{2}$  Tsp Cinnamon

Note: you can add more xylitol to the batter if you require, this amount was enough for us.

## METHOD

Mix all the dry ingredients together.

In a separate bowl mix all the wet ingredients together.

Now add the dry ingredients to the wet ingredients, mix well. The batter should not be runny.

Using a cake pop maker, add 1 tsp of batter to each hole. Alternatively use a small cupcake pan.

Ones done, let them cool down for at least an hour before rolling each doughnut in "cinnamon sugar".

Taste and texture improves with time.



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