

## Orange blossom and cardamom frosted doughnuts with baby figs and pistachios

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Treat mum this Mother's Day with these gluten and refined sugar-free creations from Brisbane's home of health doughnuts, nodo.

- 1 egg at room temperature
- 1 egg yolk at room temperature
- 1 tsp orange blossom water
- 80 g butter, unsalted, at room temperature
- 110 g panela sugar
- ¼ cup freshly squeezed orange juice

### Ingredients (makes 6)

- 7est of 1 orange
- ½ cup milk
- ½ tbsp coconut oil
- 3 cups gluten-free flour blend (we make our own)
- 2 tsp ground cardamom
- 1 heaped teaspoon baking powder
- Baby figs, pistachios and rose petals, to garnish

### Frosting

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- 60 ml Greek-style yoghurt
- 185 g icing sugar

### Method

Preheat the oven to 180°C.

Add the egg, egg yolk and orange blossom water to a small bowl and whisk lightly to combine. Set aside.

Cream the butter and sugar together in a stand-mixer for 3 minutes or until pale and fluffy. Add the egg mixture slowly and beat until combined.

Add the orange juice and orange zest then the milk and coconut oil, beating after each addition.

Sift the flour, cardamom and baking powder over the bowl and mix very lightly to combine. You must be careful not to overwork the dough or it will become tough and dense.

You want the mixture to look like the consistency of a thick cake batter.

Gluten-free flour blends can vary so if it seems a little dry, just add a little more milk.

Pipe the mixture into a thoroughly greased doughnut mould and place on a baking tray; this is important if using a silicon-based mould. Bake the doughnuts for 10 to 12 minutes or until puffed and lightly golden.

Allow to cool for 1 to 2 minutes in the tray then place a baking rack over the top of the doughnut mould and flip over to turn out the doughnuts to cool completely.

*Visit [nodo online](#) or in store at 1 Ella street (corner of Chester Street) and follow them on [Instagram](#) for more deliciousness.*

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