

Baked matcha doughnuts with chocolate ganache

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You know what they say: there's always room for dessert. But although eating something sweet as the day comes to an end shouldn't be forbidden, it's important to remember to temper your sweet tooth occasionally. This is where our delicious baked matcha doughnuts come in!

Serves 9

Ingredients

- $\frac{3}{4}$ cup plant-based milk
- $\frac{1}{2}$ tsp apple cider vinegar
- $\frac{1}{4}$ cup coconut oil
- 4 tbsp maple syrup
- 1 tsp vanilla extract
- 1 free-range egg (or 2 tbsp ground chia seeds + $\frac{1}{4}$ cup water)
- $\frac{1}{2}$ cup sorghum flour (or oat flour or spelt flour)
- $\frac{1}{4}$ cup coconut flour
- $\frac{1}{4}$ cup brown rice flour
- 2 tsp baking powder
- $\frac{1}{2}$ tsp cream of tartar
- $\frac{1}{2}$ tsp baking soda

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- 4 tsp matcha powder

Chocolate ganache

- 2 tbsp raw cacao
- 2 tbsp coconut oil
- 1 tbsp cacao butter, melted
- 1 tbsp maple syrup

To serve

- Handful crushed hazelnuts

If you do not have a doughnut tray you can use a muffin tray and cook these matcha doughnuts as muffins.

Heat oven to 180°C.

In a saucepan, warm the milk, apple cider vinegar, coconut oil, maple syrup and vanilla extract. If using chia instead of an egg, add the chia meal and water to the saucepan too. Once everything is combined set the mixture aside.

Combine the dry ingredients in a large bowl, then add the warmed wet mixture (with the egg, if using instead of chia seeds) and mix well, bringing to a wet dough (add a little more milk if needed).

Spoon the mixture into a greased doughnut pan and bake for 20 to 25 minutes. Let cool for 3 to 4 minutes in the doughnut tray then carefully remove and place doughnuts on wire rack to cool.

Meanwhile, make your ganache by combining all ingredients in a small bowl. When doughnuts are cooled, dip them into the ganache and smooth out with a knife. Finish by dipping the ganache-covered doughnuts into crushed hazelnuts.

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