

Vegan Apple Strudel Donuts

30—40 Min

Ingredients 6 Portions

= Kotányi Produkte

150 g	All-purpose flour
50 g	Sugar
5 g	Egg substitute
10 g	Baking powder
30 ml	Coconut oil
170 g	Apple puree
1 tsp.	Cinnamon, Ground
1 tsp.	Apple Strudel Seasoning Mix
1 pinch	Sea Salt, Coarse
	Mix of cinnamon and sugar for rolling

Preparation

1. Preheat the oven to 200°C (356°F) and grease 6 donut molds with oil.
2. Mix the sugar for rolling the finished donuts in with the cinnamon in a small bowl and put to one side.
3. Mix the apple puree with the liquid coconut oil, egg substitute and sugar in a mixing bowl. Add the spelt flour, ground cinnamon, apple strudel seasoning mix and baking powder and mix thoroughly.
4. Distribute the mixture evenly across the prepared donut molds and smooth the mixture down with the back of a spoon.
5. Bake the donuts in the preheated oven for around 8–9 minutes. Take the tray out of the oven and remove the donuts.
6. Roll the warm donuts in the cinnamon and sugar, serve warm and enjoy.