



Vegan Apple Strudel Donuts

🕒 30–40 Min   

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.

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

