

## Baked Vegan Cinnamon Sugar Donuts

Link for credit: [Baked Vegan Donut Recipe | Food with Feeling](#)

### Ingredients

- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- pinch of salt
- 1/2 teaspoon cinnamon
- 1/4 cup maple syrup
- 1/2 cup almond milk
- 3 tablespoons nut butter (peanut butter, almond butter, etc.)
- 1 teaspoon vanilla extract
- 1 medium banana, mashed

### FOR THE CINNAMON SUGAR COATING:

- 1/2 cup sugar
- ½ tablespoon ground cinnamon
- Cooking spray

**Ingredient subs:** Use whole wheat, pastry flour, or a gluten free 1–1 substitute flour. Sunflower butter for nut allergies. Any non-dairy milk can work. Applesauce for mashed banana.

### Instructions

1. Pre-heat oven to 350 degrees F. Grease a six-cavity donut pan.
2. In a large bowl, mash the banana until few lumps remain. Stir in the milk, nut butter, maple syrup, and vanilla extract. Stir until well combined.
3. Over the wet ingredients, sift together the flour, baking soda, baking powder, salt and cinnamon and mix everything together to combine.
4. Evenly spoon the mixture into the donut pan.
5. Bake for 15-20 minutes or until golden brown and a toothpick inserted in the middle comes out clean. Let cool slightly and then remove from the pan to a wire rack to cool.
6. Make the cinnamon sugar coating by combining the cinnamon and sugar in a shallow bowl. Once the donuts have cooled enough to easily handle them, lightly spray each one with cooking spray and then roll them in the sugar coating. ENJOY!

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