Baked vegan biscuit doughnuts



Consejo del chef

You can add some fine biscuit crumbs to the top of the doughnuts as well.

Raciones para 12

- ❏ **185 gr** Wheat flour
- ❏ **65 gr** Almond flour
- ❏ **2** Tablespoons of crushing cookies
- ❏ **150 gr** Coconut sugar
- ❏ **1** Tablespoon of baker's yeast
- ❏ A pinch of salt
- ❏ **180 ml** Plant-based drink
- ❏ **30 gr** Coconut oil
- ❏ **4** Tablespoons of apple compote
- ❏ **80 gr** Vegan white chocolate
- ❏ **10 gr** Dark chocolate
- ❏ **1** Tablespoon of coconut oil
- ❏ Biscuits to taste

1. Combine all the dry ingredients in a bowl.
2. In a different bowl, beat all the wet ingredients (coconut oil must be liquid).
3. Put together the dry and wet ingredients in the same bowl and toss well.
4. Spread the dough in the doughnut moulds, previously greased.
5. Bake at 180 °C for 15 minutes.
6. Remove them from the oven and set them aside to cool before unmoulding.
7. Meanwhile, melt the chocolates together with the coconut oil in a bain-marie.
8. Coat each doughnut with melted chocolate and decorate with crushed cookies.

Chef's Notes

https://cookinglovers.teka.com/en/receta/donuts-veganos-galleta-horno/