



## 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

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

