Salted Caramel Baked Donuts by Anna Redmayne

Ingredients - serves 6

cup all purpose flour
3/4 cup sugar
tsp baking powder
1/4 tsp salt
tsp cinnamon
3/4 cup soy milk
tsp vanilla extract
1/4 cup melted coconut oil
cup Vitally vegan salted
caramel protein powder
tbsp Lepicol fibre powder (optional)

Method

- 1. Set oven to 180c fan
- 2. Mix all the ingredients in a mixing bowl
- 3. Line the donut mould with olive oil and then pour the mixture in
- 4. Bake for 15 minutes or until a stick comes out clean when inserted
- 5. Cool and then decorate with chocolate spread and granola

180g⊖