

Mixed Berry Mini Donuts

THM-Friendly: S

Donuts:

- 1 cup Baking Blend
- 1/4 cup Gentle Sweet
- 1 tsp. baking powder
- 2 eggs
- 3 Tbsp. pureed mixed berries
- 1 1/2 Tbsp. coconut oil, melted
- 1/2 cup nut milk
- a pinch of mineral salt
- 1 Tbsp. purple sweet potato powder (for color) (could use another fruit powder for color or even cocoa)
- 2 drops LorAnn raspberry oil (or an extract of your choice)
- 2 drops LorAnn blackberry oil (or an extract of your choice)
- 2 drops LorAnn strawberry oil (or an extract of your choice)

Mix the ingredients well. Pour batter into a mini donut maker and cook. Here is a link for a [mini donut maker](#), if you need one. If you find that your donuts aren't cooking evenly, you might want to flip them partway through.

Berry Glaze:

- 1/4 cup powdered sweetener
- 1 Tbsp. coconut oil, melted
- 2 Tbsp. heavy cream
- 1 Tbsp. pureed mixed berries

Topping Options:

Berry glaze

White chocolate

Dip in chopped pecans

Coat in powdered sweetener and fill with jelly

Top with white chocolate; dip in crushed freeze-dried fruit.



Makes about 15 mini donuts.

enJOY!

