

A LOW CARB BAKING COMPANY



## KETO DONUTS

### *Directions*

#### **What You'll Need:**

##### **For the Cake:**

1 package Keto Queen Kreations Cake Mix (I used cinnamon)

##### **Chocolate Glaze:**

4 oz Coco Polo Cocoa Chips or Unsweetened chocolate of choice

1 tbsp coconut oil

##### **Cinnamon Topping:**

1/2 cup erythritol

1 tbsp cinnamon

#### **How to Prepare:**

1. Preheat oven to 350 degrees F
2. In 1 large bowl, prepare cake mix as directed on pouch
3. Divide mixture into donut molds
4. Bake for 20 minutes or until golden brown
5. Set aside to cool, remove from mold.
6. Frost as desired

##### **Chocolate Glaze:**

Melt Chocolate and coconut oil in a double boiler over medium heat, stir until melted

##### **Cinnamon Topping:**

In a small bowl, combine erythritol and cinnamon, mix well

For more delicious recipe ideas visit:

[www.ketoqueencreations.com](http://www.ketoqueencreations.com)



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