

Kale Doughnuts



Ready in 30 min

Makes 6 doughnuts

Ingredients

- 2 tablespoons Kale Crystals, 0.1oz
- ¾ cup nut pulp
- ¼ cup cassava flour
- ½ cup tapioca flour
- 1 tablespoon coconut sugar
- 1 tablespoon vanilla extract
- 1 banana
- ¼ cup melted coconut
- 1 teaspoon baking powder
- Pinch of pink salt

For the glaze:

- 1 tablespoon coconut sugar, powdered
- 1 tablespoon maple syrup
- 1 tablespoon almond butter
- Big pinch of pink salt
- 1 teaspoon vanilla extract
- 1 teaspoon nut mylk

Preparation

1. In a bowl, mash the banana and then add the rest of the ingredients.
2. Scoop into a doughnut pan and bake at 325 degrees F for 15 minutes.
3. While doughnuts are cooling, mix all glaze ingredients together in a wider bowl.
4. Dunk your doughnuts into the glaze, put on a plate and decorate with anything: coconut flakes, chocolate chips, chopped nuts, etc.