

Breakfast

FIBER-FULL Raspberry Donuts

GLUTEN-FREE & VEGAN MODIFICATIONS



Join Baking Class on Friday, May 6th @5PM EST
(check e-mail for registration)

20

MINUTES
PREP TIME

29

MINUTES
TOTAL TIME

12

SERVING
SIZE

Featured Ingredient

Nutrabermy Raspberry Seed
Fiber- 2 tbsp for recipe

What's In Your Bake Box

- 1 tbsp Supernatural Sprinkles

What You Will Need

- 12 Raspberries
- 2 c All-Purpose Flour*
- 1/2 c Sugar
- 2 tsp Baking Powder
- 1 tsp Salt
- 3/4 c Milk of your choice
- 2 Eggs (room temperature)**
- 2 tsp Vanilla
- 1/2 c Organic Canola Oil
- 1 c Confectioner's Sugar
- 2 tbsp Milk of your choice

Dietary Modifications:

*Replace with Gluten-Free Flour Blend

**Replace with 2 tbsp Flaxseed Meal
combined with 5 tbsp warm water for 10
minutes

Tools Needed:

Donut Pan(s)

Large Bowl

2 Small Bowls

Whisk

Spoon

Spatula

Measuring cup
& spoons

Watch Kimberle
make this and
download recipe.
Password: donuts



 SCAN ME

1



Preheat oven to 425 degrees. Coat donut pan(s) with non-stick spray. In a large mixing bowl, mix the Raspberry Seed Fiber, flour, sugar, baking powder, and salt.

2



In a small mixing bowl, whisk together the milk, eggs, vanilla, and oil.

3



Add the wet ingredients to the dry ingredients and whisk until combined.

4



Spoon the batter into the donut pan or fill a piping bag or zipped-top gallon bag with batter to fill pan. Bake for 8 minutes. Cool in pan for 2 minutes and move to wire rack to cool completely.

5



Place wire rack over parchment paper or a paper towel. Combine confectioner's sugar with milk and stir until smooth. Dip the top of donuts in the icing and place on wire rack.

6



Place sprinkles on iced donut along with a raspberry. Repeat with all 12 donuts.

Store in airtight container at room temperature for up to 3 days.



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Tip: To remove donuts from pan, use a tiny spatula or butter knife to gently lift the donut along edge.

