

Queen Street Bakery
HOLIDAY

COOK BOOK 2.0



SUPRE

FARINE DE



baking





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Desserts for All

The holidays are a time for sharing - from gifts, to meals, to quality time with loved ones. What's the best way to bring people together? A fresh batch of cookies that fills the home with that warm and welcoming scent we all know and love. Or a plate of that family classic passed down through the generations.

At Queen Street Bakery, there is a place for everyone at our table, regardless of dietary needs. That's why we filled this book with holiday classics from members of our QSB community. Each recipe features our Superfood Baking Flour that works as a 1-for-1 substitution for your standard wheat flour in your family favourites. This way, everyone can grab a bite of your holiday traditions.

This book is dedicated to all of our loyal customers who have enjoyed our QSB products over the years, thank you for helping us continue to grow & innovate. We couldn't do it without you!

Happy holidays, and
happy baking!



With love,
Your friends at Queen Street Bakery



Breakfast Treats

ELAINE'S Mini Cardamom Cinnamon Rolls

INGREDIENTS

Dough

- ½ cup plant based milk
- 1 tsp instant dry yeast
- ¼ cup butter or coconut oil (56g), melted
- 1 egg, beaten
- ½ tsp apple cider vinegar
- 3 tbsp honey or sugar
- 1 ¾ cup QSB 1-for-1 Superfood Baking Flour

- 1 tsp baking powder
- ¼ tsp salt

Filling

- ¼ cup butter, softened
- ½ cup brown sugar
- 2 tsp ground cinnamon
- ½ tsp ground cardamom
- ¼ tsp salt
- ¼ tsp vanilla extract



GLUTEN & WHEAT
FREE

NUT
FREE

ELAINE'S MINI CARDAMOM CINNAMON ROLLS

DIRECTIONS

To make the dough, dissolve yeast with milk in a large bowl, add the rest of the ingredients and mix well using the paddle attachment in an electric stand mixer. The consistency is similar to a thick cookie batter. Cover the bowl with a wet towel and let rise for 1 hour.

Prepare the filling by blending all ingredients together. Preheat the oven to 350F.

Place the dough onto a lightly floured parchment and place another sheet of parchment paper on top before rolling the out to a rectangle sheet of roughly 1/2" thick.

Spread the filling onto the dough evenly, leaving 1/2" bare on all edges, and roll the dough from the long end into a log shape Cut the log into 16 rolls (roughly 1" thick) and place the rolls into a 9" square pan lined with parchment paper.

Bake for 20 - 25 minutes or until the rolls are golden brown. Drizzle an icing sugar glaze for garnish



LAURA'S Snowman Pancakes

INGREDIENTS

Pancakes:

- 1 cup QSB 1-for-1 Superfood Baking Flour
- 2 tbsp organic coconut sugar
- 1 tbsp baking powder
- ¼ salt
- 1 cup non-dairy milk
- 1 tbsp apple cider vinegar
- 1 tsp pure vanilla extract

Toppings:

- Icing sugar (dusting)
- Blueberries (eyes & buttons)
- Red apple peel (scarf)
- Mandarin orange wedge (nose)
- Mini chocolate chips (mouth)
- Sliced chocolate (arms)
- Mini marshmallows (snow)



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DAIRY
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VEGAN
FRIENDLY

LAURA'S SNOWMAN PANCAKES**DIRECTIONS**

Combine all ingredients together in a bowl and mix well. Let batter rest for 5 mins.

Heat a pan to medium-heat and grease as necessary. Spoon pancakes in various sizes onto pan, cooking only one at a time (or however many fit on your pan with enough room to flip!).

Cook pancake until bubbles start to form on the surface, and flip. Cook for a few more minutes or until set (timing will depend on the size of your pancake).

Plate 1 medium-large pancake with a second smaller pancake as shown in the picture. Decorate as desired with recommended toppings.



MARK'S Healthy Gingerbread Muffins

INGREDIENTS

- 1 ½ cups QSB 1-for-1 Superfood Baking flour
- 1 tsp baking powder
- 2 tsp cinnamon
- 1 ½ tsp ground ginger
- ¼ tsp ground cloves
- ¼ tsp salt
- 1/3 cup maple syrup
- ¼ cup molasses
- 1 egg, at room temp
- 2 tsp vanilla
- 1/3 cup plain greek yogurt
- ½ cup unsweetened GF oat milk
- Icing sugar for dusting



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MARK'S HEALTHY GINGERBREAD MUFFINS

DIRECTIONS

Preheat oven to 350F and line a muffin tin.

In a large bowl, whisk together flour, baking powder, spices and salt.

In a separate bowl, whisk maple syrup, molasses, egg, vanilla, yogurt and oat milk. Add dry ingredients and fold until just combined (don't overmix). Fold in the melted coconut oil. Make sure it is mixed in properly so it doesn't separate.

Pour batter 2/3 way up each muffin liners.

Bake muffins for 18-20 minutes, cool and dust with icing sugar.



SERVINGS

9-12

MUFFINS



TIME

60+

MINS

Cookies



ALICIA'S Pecan Pie Cookies

INGREDIENTS

Pecan Pie Filling

- 1 tbsp water
- 1/2 tsp cornstarch
- 3 tbsp butter
- 1/2 cup chopped pecans
- 2 tbsp brown sugar
- 2 tbsp maple syrup
- 1 tsp vanilla extract

Cookie Dough

- 1/2 cup butter
- 1/2 cup + 2 tbsp sugar
- 1/4 cup light brown sugar
- 1 egg
- 1 tsp vanilla extract
- 1 1/2 QSB 1-for-1 Superfood Baking Flour
- 1 tsp cinnamon
- 1/2 tsp baking powder
- 1/4 tsp salt



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ALICIA'S PECAN PIE COOKIES

DIRECTIONS

First make the pecan pie filling by mixing cornstarch with water into a slurry. Set aside.

Add butter to a saucepan and melt over low heat. Add chopped pecans, brown sugar, maple syrup, and vanilla. Stir together and cook over low heat for 1-2 mins.

Add cornstarch slurry to bubbling mixture and stir, cooking over low heat for 3 mins until it thickens slightly. Set aside to cool.

In a large mixing bowl, add butter, 1/2 cup sugar and brown sugar. Cream together using an electric mixer until fluffy (about 2 mins).

Add egg and vanilla to butter mixture and mix together until combined.

Add flour, baking powder, cinnamon and salt to bowl and mix until a thick dough forms. Cover with plastic wrap and chill in the fridge for 30 mins - 1 hr.

Preheat oven to 250F and line 2 baking trays with parchment paper.

Remove dough from fridge and divide into approx. 16 1" balls. Roll each ball in remaining 2 tbsp sugar until evenly coated.

Cont. on next page

DIRECTIONS

Cont. from last page

Place each ball onto the baking tray leaving a few inches of room around each cookie (they will spread slightly when baking).

Using your fingers or a spoon, press into the centre of each ball and create a well. Smooth the edges of each cookie to ensure there are no holes or cracks. Ensure the edges of each cookie are raised so no filling will escape during baking.

Add 1/2 tbsp of pecan pie filling to the well in each cookie.

Bake for 12-14 mins until the edges are crisp and centres are set.



SERVINGS

16

COOKIES



TIME

90

MINS





BECCA'S Ginger Spice Cookie

INGREDIENTS

- 2 cups QSB 1-for-1 Superfood Baking Flour
- 1 cup unsalted butter
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup molasses
- 2 large eggs
- $\frac{1}{4}$ cup almond milk
- 2 tsp baking soda
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- $\frac{3}{4}$ tsp ground cloves
- $\frac{1}{2}$ tsp sea salt



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BECCA'S GINGER SPICE COOKIES

DIRECTIONS

Preheat your oven to 375F.

In a bowl, blend unsalted butter, sugar, molasses, eggs, almond milk.

Slowly add QSB flour, baking soda, ground cinnamon, ground ginger, ground cloves, sea salt. Shape dough, sprinkle with turbinado sugar and place on lined baking sheets.

Bake for approximately 10 mins.



SERVINGS

10-12

COOKIES



TIME

30

MINS

CAROLYNN'S Minty Chocolate Cookies

INGREDIENTS

- 1 cup butter, softened
- 1 package (3.9 oz) instant chocolate pudding mix
- 1 large egg
- $\frac{1}{4}$ tsp peppermint extract
- $1\frac{3}{4}$ cups QSB 1-for-1 Superfood Baking Flour
- $\frac{1}{4}$ cup cocoa powder
- $\frac{1}{4}$ cup sugar
- Hershey's Candy Cane Kisses



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CAROLYNN'S MINTY CHOCOLATE COOKIES

DIRECTIONS

Preheat oven to 325F.

Cream butter and pudding mix until light and fluffy. Beat in egg. Gradually add flour and cocoa; beating into creamed mixture.

Shape dough into 1 in. balls; then roll in sugar. Place on ungreased baking sheets.

Bake until set, about 15-18 minutes.

Pull from the oven and allow them to cool for 2-3 minutes before adding a Hershey's kiss into the center.

Allow them to cool completely.



SERVINGS

20

COOKIES



TIME

45

MINS

CELINA'S 21 Double Chocolate Candy Cane Cookies



INGREDIENTS

- ½ cup unsalted butter (room temp)
- ¾ cup white cane sugar
- 1 egg
- ½ tsp peppermint extract
- 1 ¼ cup QSB 1-for-1 Superfood Baking Flour
- 1/3 cup cocoa powder
- ¼ tsp salt
- ½ tsp baking soda
- ¼ tsp baking powder
- ½ cup of white chocolate chips
- 2 candy canes, crushed



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CELINA'S DOUBLE CHOCOLATE CANDY CANE COOKIES

DIRECTIONS

Preheat oven to 350F.

Combine butter and sugar and cream in a bowl. Add egg and peppermint extract until blended.

Combine flour, cocoa powder, baking soda and baking powder in a separate bowl. Sift them and add them slowly into the wet mixture. Fold in white chocolate chips.

Make small, 1 inch balls and place on a lined cookie sheet. Press each ball with the back end of a spoon, and put the crushed candy cane in the crescent.

Bake for 10-12 min, or until the cookies crack slightly.



SERVINGS

20

COOKIES



TIME

45

MINS

ERIN'S Chai Latte Snickerdoodles

INGREDIENTS

Chai Spice Blend

- 1 tbsp ground cinnamon
- 1 tsp ground ginger
- ¼ tsp EACH ground cardamom, ground nutmeg, ground cloves & ground allspice
- Pinch of black pepper

Cookies

- 1 ½ cups QSB 1-for-1 Superfood Baking Flour
- ½ cup vegan butter, room temp
- ½ cup cane sugar
- ¼ cup brown sugar
- 1 large egg OR flax "egg"
- ¼ tsp salt
- ½ tsp baking soda
- ½ tsp cream of tartar
- 1 tsp chai spice blend

For Rolling

- 3 tbsp cane sugar
- 1 tsp cinnamon
- 1 tsp chai spice blend



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DAIRY
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ERIN'S CHAI LATTE SNICKERDOODLES

DIRECTIONS

Prepare chai spice mix. Set aside.

In a bowl, combine butter and sugar. Mix until light and fluffy. Add vanilla extract, cream of tartar and flax egg. Combine until no chunks remain.

In a separate bowl, combine your dry ingredients. Combine wet and dry ingredients until well mixed. Refrigerate for 30 minutes.

In a small bowl, whisk together sugar and chai spice mix until evenly incorporated. When your dough is chilled, preheat oven to 350F.

Line a baking pan with parchment paper and roll dough into balls (About 1 1/2 tsp per ball). Roll balls into sugar mix. Bake cookies for 10-12 minutes.

Let cool on cooling rack for five minutes.

**SERVINGS****12-16**

COOKIES

**TIME****60+**MINS

IVANKA'S Sugar Cookies

INGREDIENTS

- 2 ¼ cups QSB 1-for-1 Superfood Baking Flour
- ½ tsp baking soda
- ½ cup sugar
- 1 tsp vanilla
- 1/2 tsp almond extract
- ¼ tsp salt
- ¾ cup butter, at room temp
- 1 large egg



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IVANKA'S SUGAR COOKIES

DIRECTIONS

In a large bowl, combine all the dry ingredients.

In a separate bowl, beat together the softened butter and sugar. Once combined, add the egg, vanilla and almond extract and beat for a further 15 seconds.

Add the dry ingredients into the wet ingredients and mix until you form a dough.

Divide the dough into two, then roll out each on parchment paper about 1/4 inch thick. Cover and refrigerate for at least 1 hour.

Pre heat your oven to 350F. Using a cookie cutter, cut the dough into holiday shapes.

Bake for 10 minutes, let cool and decorate with your favourite icing.



SERVINGS

12-16

COOKIES



TIME

120

MINS

JENNIFER'S Mandel Bread (Jewish Cookie)

INGREDIENTS

- ¼ lb almond, chopped
- ½ cup shortening
- 1 cup sugar
- ½ tsp almond extract
- ½ tsp lemon extract
- 3 tsp baking powder
- ¼ tsp salt
- ½ cup coconut oil
- 3 cups QSB 1-for-1 Superfood Baking Flour
- Zest of 1 lemon
- 3 eggs
- optional - chocolate chips



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JENNIFER'S MANDEL BREAD (JEWISH COOKIE)

DIRECTIONS

Cream shortening and sugar along with almond extract.

Add in oil and then 3 eggs one at a time, mixing well in between. Add the lemon extract and lemon zest.

Add flour, baking powder, salt and chopped almonds (plus chips if using), folding until just mixed.

Form into 5 logs about 3 inches wide. Place on a lined baking sheet and bake at 350F for 30 minutes.

Take the roll from the oven, cut into slices and bake for a further 15-30 minutes.

JORDAN'S Mocha Chocolate Crinkle Cookies

INGREDIENTS

Cookies

- 1 cup of cocoa powder
- 2 cups white sugar
- ½ cup vegetable oil
- 4 eggs, room temp
- ¼ cup of boiled water mixed with 2 tbsp of espresso powder

- 2 cups of sifted QSB 1-for-1 Superfood Baking Flour
- 2 tsp of baking powder
- Pinch of salt

Topping

- Approximately ½ cup of icing sugar



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JORDAN'S MOCHA CHOCOLATE CRINKLE COOKIES

DIRECTIONS

Preheat the oven to 350F.

Line baking sheets with parchment paper or silicone baking sheets.

In a large bowl, combine the cocoa powder, sugar, vegetable oil and eggs. Blend until slightly fluffy granular paste forms (approx 2 mins). Fold in the flour, baking powder and salt into the mixture with a wooden spoon. Using an electric mixer, pour in the hot espresso while mixing. Mix for 2 mins.

Using an ice cream scoop (or 2 tablespoons) scoop dough and form into balls. Roll the dough balls into the confectioners sugar. Place dough balls on a cookie sheet approximately 2" apart (they will spread!). Bake for 10 - 12 mins.

Serve warm!



SERVINGS

6-12

COOKIES



TIME

30

MINS

LINDA'S Gingerbread Cookies

INGREDIENTS

- 1 Tbsp flaxseed meal (to make flax egg)
- 2 ½ Tbsp water (to make flax egg)
- 1/2 cup packed brown sugar
- 1/4 cup almond butter
- 3 Tbsp molasses
- 1/4 cup vegan butter (softened)
- 3/4 tsp ginger
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg (optional)
- 1/4 tsp salt
- 1/2 tsp baking soda
- 1 1/2 cups QSB 1-for-1 Superfood Baking Flour



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DIRECTIONS

In a large mixing bowl, prepare flax egg by mixing flaxseed meal and water and let rest for 5 minutes.

Add softened butter, molasses, almond butter, brown sugar, salt, spices, baking soda and beat on low with a mixer, or vigorously whisk.

Add gluten free baking mix to the wet ingredients and stir with a wooden spoon. Stir until well combined. Your dough should hold its shape when pressed, but not feel dry. I found that 1.5 cups (amount as original recipe is written // adjust if altering batch size) was about the perfect amount, but this will depend on your blend.

Cover and chill dough for at least one hour (preferably overnight).

Once chilled, preheat oven to 350 degrees (176 C). Carefully roll out dough to a little thicker than 1/8 inch between two sheets of plastic wrap or parchment/wax paper, generously sprinkling the bottom layer and the top of the dough with white or brown rice flour before rolling. You don't want it too thin or they'll be too crisp.

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DIRECTIONS

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Remove top sheet and, working quickly, dip your cookie cutters in rice flour and cut out shapes. Next, lift the plastic wrap (with all of the dough) and place it on a baking sheet or large plate and freeze for 5 minutes to let them firm up. This will make them easier to transfer to your baking sheet for baking.

Next, use a lightly floured spatula to carefully transfer the cookies to a baking sheet, working quickly. Leave 2 inches for spreading.

Bake for 8-10 minutes or until they appear only slightly browned on the edges. They'll continue firming up as they sit on the pan. Let rest on the pan for 2-3 minutes, then transfer to a cooling rack.

Once cooled, decorate with frosting or sprinkle with powdered sugar. I think a perfect, simple frosting option is piping on a mix of 2 cups icing sugar, 1 Tbsp melted butter, and 1-2 Tbsp almond milk (amounts as original recipe is written // adjust if altering batch size). Just make sure it's on the thicker side so it doesn't run.



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SUPERFOOD BAKING FLOUR
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baking with



CANADA



QSB's Chewy Double Chocolate + Sea Salt Cookies

INGREDIENTS

- 1 cup QSB 1-for-1 Superfood Baking Flour
- 235g (8.5 oz) dark chocolate, chopped
- 1/3 cup unsweetened cocoa powder
- 1 1/2 tsp baking soda
- 7 tbsp (100g) unsalted butter (room temp)
- 1 1/4 cups soft brown sugar
- 2 eggs (room temp)
- 1/2 cup semisweet chocolate chips/chunks
- 1/8 tsp quality sea salt



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QSB'S CHEWY DOUBLE CHOCOLATE + SEA SALT COOKIES

DIRECTIONS

Melt dark chocolate in the microwave.

In a medium bowl, whisk together the baking flour, baking soda, and cocoa powder.

In a large bowl, beat the butter and sugar together. Mix in eggs one at a time, making sure to stir well between each.

Using a spatula, combine the dry ingredients into the wet in 3 batches, mixing well between each addition. Add the melted chocolate and chips/chunks.

Shape the dough into 12 balls, about 3 tbsp each. Refrigerate the balls for 20-30 mins for chewier cookies.

Preheat your oven to 325F and line a baking tray with parchment paper.

Place chilled balls on the baking tray and bake for 15-20 mins. Sprinkle with sea salt and let cool.



SERVINGS

12

COOKIES



TIME

90

MINS

Bars & Brownies



MEGAN'S Spiced Sweet Potato Brownies

INGREDIENTS

- 1 cup sweet potato purée
- 2/3 cup maple syrup
- ½ cup natural peanut butter
- 1 tsp pure vanilla extract
- 1 ½ tbsp coconut/olive oil
- ½ cup cacao powder
- ½ tsp cinnamon
- ¼ tsp EACH nutmeg & cloves
- Clementine zest (optional)
- ¼ tsp sea salt
- 1 tsp baking powder
- 2/3 cup QSB 1-for-1 Superfood Baking Flour
- ½ cup chopped raw pecans
- ¼ cup chocolate chips (vegan if needed)



GLUTEN & WHEAT
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DAIRY
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DIRECTIONS

For the sweet potato purée, halve a big sweet potato and brush with with oil. Place on a baking sheet and bake at 375F for 30 minutes. If it's not soft when you touch it then leave it in longer. Cover with foil and let steam for 5 minutes. Once cooled, peel off skin and mash in a small bowl. Turn oven to 350F and line an 8×8-inch baking pan.

In a large bowl, add sweet potato purée, maple syrup, peanut butter, vanilla extract, and oil and combine. Add cacao powder, spices, sea salt, and baking powder and combine. Gradually add flour and stir until thick and smooth.

Pour batter into baking dish and spread into an even layer with a spatula. Top with pecans and chocolate chips (optional).

Bake for 28-32 minutes until edges are dry and a toothpick inserted into the center should come out mostly clean.

Remove from oven and let cool in the pan for 30 minutes – 1 hour.



JENNIFER'S White Chocolate Peppermint Oat Squares

INGREDIENTS

Filling

- 2 cans condensed milk
- 8 oz white chocolate-melted
- 2 tbsp heavy cream
- 1 tbsp mint extract
- Pinch of salt

Crust

- 2 cups QSB 1-for-1 Superfood Baking Flour
- 1 ½ cups GF rolled oats
- ½ cup brown sugar
- ¼ cup white sugar
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup butter (room temp)



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JENNIFER'S WHITE CHOCOLATE
PEPPERMINT OAT SQUARES

DIRECTIONS

Preheat the oven to 350F and line a 9x13 pan with parchment paper.

Melt the white chocolate in the microwave, stirring after every minute. Add the other filling ingredients to the melted chocolate and stir well, set aside until needed.

For the crust, combine the flour, oats, sugars, baking soda, and salt in a separate bowl. Add the butter and mix until a crumbly texture is achieved.

Press half of the crust in the bottom of the prepared pan and bake for 12 minutes.

Pour the white chocolate peppermint filling over the bottom crust, gently sprinkle the remaining crust over the filling and pat gently. Bake for 25-35 mins until the crust is golden brown & the filling has a slight jiggle.

Allow bars to cool and then cut into squares.



SERVINGS

12-16

BARS



TIME

120

MINS

Doughs & Donuts



KIM'S Best Ever Gluten Free Pie Crust

INGREDIENTS

- 2 ½ cups QSB 1-for-1 Superfood Baking Flour (+ more for working)
- ½ tsp fine sea salt
- 1 tbsp sugar (omit for savoury pie)
- 8 ounces (2 sticks) cold butter (sub veg shortening for vegan)
- ½ cup water
- 1 tbsp apple cider vinegar



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KIM'S BEST EVER GLUTEN FREE PIE CRUST

DIRECTIONS

Mix flour salt and sugar in a bowl, then add butter cut in 1 inch cubes . Use a pastry cutter until resembles coarse meal. Sprinkle with vinegar.

Slowly add water, while mixing until it forms a dough. Form in to 2 balls and refrigerate for at least 30 mins.

Roll out on a floured surface and line a 9 inch pie pan and roll 2nd ball for top crust or make 2-nine inch crusts.

Bake according to pie recipe instructions until lightly browned.



SERVINGS

2

PIE SHELLS



TIME

45

MINS

JENNA'S Butter Tarts

INGREDIENTS

Shells:

- 1 ½ cups QSB 1-for-1 Superfood Baking Flour
- ¼ tsp salt
- ¼ tsp sugar
- ½ cup lard (cubed)
- ¼ cup GF oat milk

Filling:

- ¾ cup brown sugar
- ¼ cup coconut oil (melted)
- 3 tbsp GF oat milk
- 2 ½ tbsp arrowroot starch
- ½ tsp vanilla extract



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JENNA'S BUTTER TARTS

DIRECTIONS**Butter Tart Shells:**

Mix together dry ingredients. Then cut in lard with a fork until you get a crumbly texture.

Pour in milk, and combine with fork until dough comes together into a ball.

Roll out dough between parchment paper until you get the size you need, and gently peel pack top paper. Flip onto pie plate.

Filling:

Preheat oven to 350F.

In a medium bowl, beat or whisk together the brown sugar, coconut oil, oat milk, arrowroot starch and vanilla until smooth and creamy.

Divide mixture among each tart shell, about 1 ½ tablespoons per tart.

Bake for 20-25mins.

**SERVINGS****8-10**

TARTS

**TIME****120**

MINS

BIZY BAKER'S Pumpkin Spiced Donuts

INGREDIENTS

- 1 $\frac{3}{4}$ cups QSB 1-for-1 Superfood Baking Flour
- 1 $\frac{1}{2}$ cups of pumpkin puree (we used homemade to ensure it's Gluten Free)
- 1 $\frac{1}{2}$ cups of white sugar
- $\frac{1}{4}$ cup of vegetable oil
- 4 eggs
- 2 tbsp baking powder
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp ginger (ground)
- $\frac{1}{4}$ tsp allspice
- $\frac{1}{2}$ tsp sea salt



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BIZY BAKER'S PUMPKIN SPICED DONUTS**DIRECTIONS**

Pre-heat the oven to 350F and grease a donut pan.

In a large bowl (or stand mixer), combine all the wet ingredients and blend until well combined.

In a separate bowl, combine the flour, baking soda, salt and spices. Gradually add the dry mix to the wet mix while mixing at a slow speed, either by hand or using your stand mixer.

Scoop the dough into a piping bag and begin to pipe into your donut pan. You want to fill it 2/3 of the way up. Bake the donuts for 18 minutes.

While they're still hot, coat in a mixture of sugar, cinnamon and pumpkin spice.

**SERVINGS****6-12**

DONUTS

**TIME****60+**

MINS

BECCA'S Baked Gingerbread Donuts

INGREDIENTS

Donuts:

- 2 cups QSB 1-for-1 Superfood Baking Flour
- ½ cup sugar
- 2 tsp baking powder
- ½ tsp baking soda
- 1 tsp EACH freshly ground ginger & cinnamon
- ½ tsp EACH allspice & ground cloves
- 1 ¼ cup non-dairy milk of choice
- ¼ cup melted coconut oil
- 3 tbsp molasses
- 1 tsp vanilla extract

Frosting:

- ½ cup vegan cream cheese
- 3 tbsp vegan butter
- ¾ cup powdered sugar
- 1 tsp vanilla extract
- Brown sugar (enough for sprinkling on top)



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BECCA'S BAKED GINGERBREAD DONUTS**DIRECTIONS**

Preheat oven to 400F

In a bowl, mix together flour, sugar, baking powder, baking soda, ginger, cinnamon, allspice, and cloves.

In a separate bowl, mix together non-dairy milk, coconut oil, molasses, and vanilla extract

Mix wet and dry ingredients together until just combined.

Pour batter into donut pan and bake for 10 mins.

To make frosting, beat frosting ingredients together until smooth and fluffy.

To decorate, spread frosting over cooled donuts and sprinkle with brown sugar.