

## **Karina's Gluten-Free Pumpkin Donuts**

Source: Adapted from: <http://www.feastie.com/recipe/gluten-free-goddess/gluten-free-pumpkin-donuts>

### **Ingredients:**

- 1 cup sorghum flour
- 1 cup potato starch (not potato flour)
- ½ cup hazelnut flour
- 1 cup light brown sugar
- ¼ cup cane sugar
- 1 ½ teaspoons baking soda
- 1 teaspoon xanthan gum
- 1 teaspoon sea salt
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- 3 eggs, beaten
- ½ cup avocado oil, or preferred oil
- 1 – 14 oz can pumpkin
- 2 teaspoons bourbon vanilla extract

### **For sugar dusting:**

- Granulated cane sugar
- Cinnamon

### **Directions:**

1. Preheat the oven to 350°F. Lightly oil a 6-donut pan and set aside.
2. In a large mixing bowl, whisk together the sorghum flour, potato starch, hazelnut flour, brown sugar, cane sugar, baking soda, xanthan gum, sea salt and spices.
3. Add in the eggs, oil, pumpkin, and vanilla; beat well for two minutes. The batter should be smooth and slightly sticky.
4. Spoon the batter into the donut molds, filling almost to the top- I'd say, roughly 5/8 full. Smooth the tops.
5. Bake in the center of the oven for 18 minutes, until firm but slightly springy to the touch.
6. When the donuts are cool enough to handle, loosen the sides and remove from the pan.
7. Place the donuts on a cooling rack.

*Meanwhile ...*

8. Pour about a half cup granulated cane sugar into a sandwich bag and sprinkle in some cinnamon, to taste. Shake to mix.
9. When the donuts are still a bit warm, sugar the donuts one at a time, by placing them in the bag and turning it to coat the donut on all sides.
10. Place the sugared donuts on a cooling rack.
11. Repeat the process for the remaining batter.

Note: Makes 15 donuts.