



Simple | Healthy | Delicious

Baked Chai Doughnuts



INGREDIENTS

Doughnuts

$\frac{3}{4}$ cup plus 3 tablespoons Nature's Earthly Choice™ Apple Flour

$\frac{1}{2}$ cup brown sugar

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon ground ginger

$\frac{1}{4}$ teaspoon ground cardamom

$\frac{1}{4}$ teaspoon salt

2 tablespoons olive oil

1 tablespoon pure vanilla extract

1 egg

$\frac{1}{4}$ cup plain yogurt

$\frac{1}{4}$ cup strong black chai tea

Spiced Sugar Coating

$\frac{1}{4}$ cup organic cane sugar

1 teaspoon ground cinnamon

1 teaspoon ground cinnamon

$\frac{1}{2}$ teaspoon ground cardamom

DIRECTIONS:

1. Pre-heat the oven to 375 degrees Fahrenheit. In a large bowl, combine the apple flour, brown sugar, baking powder, cinnamon, ginger, cardamom, and salt. Mix well.
2. In a separate bowl, combine the olive oil, vanilla extract, egg, yogurt, and tea. Add the wet ingredients to the dry ingredients.
3. Scoop the batter into a greased doughnut pan, filling up $\frac{3}{4}$ of each cavity. Bake for 10 to 12 minutes or until toothpick comes out clean.