

Baked Chai Doughnuts

simple
healthy
delicious

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
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{2}$ 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.