

T E N D I N G the T A B L E

Gingerbread Donuts

Makes 1 dozen

INGREDIENTS

4 pasture raised eggs
½ cup coconut sugar
¼ cup unsulphured molasses
¼ cup plus 2 tablespoons olive oil
1 teaspoon vanilla extract
2 tablespoons lemon zest
2 teaspoons freshly grated ginger
1 ½ cups almond meal
½ cup arrowroot powder
2 teaspoons baking powder
1 teaspoon cinnamon
½ teaspoon each ground nutmeg and cardamom
½ teaspoon salt
¼ teaspoon freshly cracked black pepper

PROCEDURE

Preheat the oven to 350° F. Grease a donut pan with oil and set aside.

Combine the eggs, sugar, molasses, olive oil, vanilla, lemon zest and ginger in a medium bowl and whisk to combine. Add the dry ingredients and stir well until uniform and smooth.

Fill the donut molds, leaving a ¼ inch of space.

Bake for 12-15 minutes until the donuts spring back when touched and a toothpick inserted into the donut comes out clean.

Place a wet dish towel on a rimmed baking sheet and set the hot donut pan on top. The steam from the wet towel will help release the donuts from the pan. Allow to cool completely before running a knife around the edges of each donut and gently removing from the pan. Toss each donut in sugar.