



Simple | Healthy | Delicious

## Baked Carrot Cake Maca Donuts

### INGREDIENTS

½ cup all-purpose flour
½ cup whole wheat flour
½ cup organic cane sugar
1 teaspoon baking powder
¼ teaspoon salt
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
2 tablespoons Nature's Earthly Choice Maca Powder
2 tablespoons olive oil
½ cup coconut milk
2 eggs
1 teaspoon pure vanilla extract
¼ cup shredded coconut
1 ½ cups grated carrots
Butter or oil for greasing



### DIRECTIONS:

1. Pre-heat the oven to 375 degrees Fahrenheit. In a large bowl, combine the flours, sugar, baking powder, salt, cinnamon, nutmeg, and maca. Mix well.
2. In a separate bowl, combine the olive oil, milk, eggs, and vanilla. Slowly add the wet ingredients to the dry ingredients.
3. Roughly chop the shredded coconut and grated carrots. Fold into the batter. Scoop into a greased doughnut pan, filling up ¾ of each cavity. Bake for 10 to 12 minutes or until a toothpick comes out clean. Serve with cream cheese frosting and toasted coconut, if desired.