



Simple | Healthy | Delicious

## Superfood Pumpkin Doughnuts

### INGREDIENTS

1 cup all-purpose or whole wheat flour (or combination)
½ cup sugar
1 teaspoon baking powder
2 to 3 tablespoons Nature's Earthly Choice Superfood Blend
¼ teaspoon salt
1 teaspoon ground cinnamon
2 tablespoons olive oil
½ cup coconut milk
1 teaspoon pure vanilla extract
½ cup pumpkin puree
Butter or oil for greasing



### DIRECTIONS:

1. Pre-heat the oven to 350 degrees Fahrenheit. If using both all-purpose and whole wheat flour, sift them together. Combine the flours, sugar, baking powder, superfood blend, salt, and cinnamon in a large bowl. Mix well.
2. In a separate bowl, combine the olive oil, milk, vanilla, and pumpkin puree. Add the wet ingredients to the dry, mixing frequently. If the batter is too dry, add milk one tablespoon at a time until it resembles cake batter.
3. Grease a doughnut pan with butter or oil. Fill up  $\frac{3}{4}$  of each cavity and bake for 10 to 12 minutes or until a toothpick comes out clean.