

Chocolate Cake Donuts

Makes 18

¾ cup almond milk
½ cup Bluebonnet light Margarine
⅔ cup sugar
2 Eggs
1½ teaspoons vanilla extract
1 teaspoon xanthan gum
2 teaspoons baking powder
¼ teaspoon salt
¼ teaspoon cream of tartar
3 Tablespoons Coco Powder
½ Cup Dairy Free Mini Chocloate Chips
1½ cups GF Flour Blend

Topping
Powdered Sugar



Heat almond Milk in microwave for a minute in the microwave on high Preheat oven to 350 degrees. Grease Donut pans to make 18 donuts. Cream margarine, sugar and Eggs. Add vanilla, xanthan gum, baking powder, salt, cream of tartar and coco powder mix well. Add almond milk and flour blend until well mixed. spoon into well greased donut pans filling about 2/3 fill. Cook for 18 minutes.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Breakfast.html>