

Oat Flour Donuts with Black Sesame Glaze



Ingredients

Oat Flour Donuts

- 1 large egg (sub 1 flax egg (1 tbsp ground flaxseed with 1 tbsp water optional))
- 1/4 cup oat milk
- 1 tsp vanilla extract
- 1 ? cups oat flour
- 1 ½ tsp baking powder
- 1/4 cup sugar
- 1 tbsp oil neutral

Glaze

- 1 tbsp black sesame powder (ground fine)
- 1/2 cup confectioners sugar
- 1 tbsp oat milk
- 1/2 tsp vanilla extra

How to make it

[title]Oat Flour Donuts

2. Combine eggs and yogurt in a bowl, whisk together smooth. Add oat milk, sugar, and vanilla, mix until combined. Fold in oat flour, baking soda and powder. Spoon batter into a greased donut mould pan or a donut maker. Bake/cook at 350°F for 10-15 min or until donut spring back and golden. Let sit for 5-10 min before removing from pan from oven or immediately if using a donut maker. Once cooled, place on wire rack. Take each donut and dip one side in glaze. Optional: Decorate with more sesame or sprinkles and enjoy!

[title]Glaze

4. Combine all ingredients in a bowl, whisk well, strain if needed. Use immediately. Add additional milk or powdered sugar depending

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10-15 min	25 min	6-8

Made with



Quaker® Oat Flour

on desired thickness.