

Keto Donuts Low Carb Sweets



Ingredients:

Donuts:

- 1 1/4 C Almond Flour>>><https://amzn.to/3tT1bWZ>
- 1/3 C Monkfruit Sweetener>>><https://amzn.to/3QCpr9s>
- 1 Tsp Baking Powder
- 1-1/2 Tbsp melted Butter
- 2 Tbsps Almond Milk
- 2 Large Eggs
- 1/2 Tsp Vanilla Extract
- 1/2 Tsp Redmonds Real Salt:

<https://shop.redmond.life/discount/LowCarbRevelation?redirect=%2F%3Fafmc%3DLowCarbRevelation>

Glaze:

1/2 C Powdered Monkfruit >>><https://amzn.to/3bjFCIH>

1-2 Tbsp Heavy Whipping Cream

1 Tsp Vanilla

Instructions:

1. Preheat oven to 350 degrees
2. Add all ingredients to a large bowl
3. Whisk until combined
6. Coat Donut Pan>>><https://amzn.to/3nbdvxX> with non-stick cooking spray and add the batter
7. If you're using a donut tray only fill the slots 3/4 of the way full
8. Bake at 350 Degrees for around 15 minutes (or until the donuts are golden brown)
9. Let them cool in the tray for 15 minutes and then transfer them to a wire rack to finish cooling
10. While they're cooling make the glaze.
11. When the donuts are cooled, dip them in glaze.
12. Enjoy!



Filling Donut Pan



Glazing Donuts



Yum!



Keto Donuts