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Vegan Blueberry Donuts

MAKES 12 LARGE DONUTS OR 24 MINI DONUTS

Ingredients: _____

Flax egg: 1 tablespoon flaxseed meal 2 tablespoons water	Glaze: 1 tablespoon hot water 1 tablespoon lemon juice ¼ cup frozen wild blueberries 1½ cups powdered sugar
Donut Mix: 1½ cups all-purpose flour + 1 tablespoon for dusting blueberries ½ teaspoon baking soda 1 teaspoon baking powder ½ cup sugar ½ teaspoon salt ¼ teaspoon nutmeg ¼ cup creamy oat milk 2 tablespoons lemon juice 3 tablespoons Spotlight™ Oil 1 tablespoon vanilla extract 1 cup frozen wild blueberries	Additional Equipment: donut baking pans – we recommend using silicone baking molds

Preparation: _____

Preheat your oven to 350°F, and generously brush the donut pan with Spotlight™ Oil – about 1 teaspoon per donut mold.

Flax egg:
Combine the flaxseed meal and water in a small bowl. Set aside for 5 minutes.

Donut Mix:
Whisk the flour, baking soda, baking powder, sugar, salt, and nutmeg into a large bowl. Make a well in the middle and add the oat milk, lemon juice, oil, and vanilla, plus the flax egg.

Stir to combine until there are no flour streaks left, being careful not to overmix. Toss the blueberries with 1 tablespoon of flour and gently fold them into the batter.

Transfer the batter to a piping bag and pipe the batter into the donut molds about ¾ of the way up (don't overfill as the donuts will rise during baking).

Bake for 15-20 minutes, or until the donuts are lightly golden and feel spongy and bounce back when pressed. Remove from the oven and let cool in the pan for 10 minutes before transferring to a wire rack.

Glaze:
Combine the hot water, lemon juice, and blueberries in a shallow bowl. Let rest for 5 minutes, then using a fork, press the blueberries to release the juices. Transfer the blueberries to a fine strainer and strain the juice back into the bowl. Add the powdered sugar and whisk until smooth. When the donuts have completely cooled, dip the tops in the bowl of glaze and allow to dry on the wire rack.