Peanut Butter and Jelly Protein Donuts

Ingredients:
Vanilla protein powder (I used Jamie Eason Lean Body for Her Whey Isolate), 25 g
Peanut protein powder (I used Jamie Eason Lean Body for Her Peanut Protein), 25 g
Coconut flour, 2 tbsp
Organic Stevia blend, 2 tbsp
Baking powder, 1/2 tsp
Peanut butter, 1 tbsp
Egg whites, 1/2 cup
Salt, 1/4 tsp (optional)
Butter extract, 1/4 tsp (optional)

Frosting:
Peanut protein (I used Jamie Eason Lean Body for Her Peanut Protein), 25 g
Water, 3 tbsp
Peanut butter, 2 tsp
Organic Stevia blend, 1 tsp
Sugar-free jam, 3 tbsp

Directions:
1. Preheat oven to 325 degrees F.
2. Whisk together dry ingredients in a mixing bowl.
3. Mix in wet ingredients to form a thick dough.
4. Lightly coat three wells of a doughnut pan with cooking spray.
5. Spoon dough into a zip-close bag and cut off one corner. Pipe dough into prepared wells.
6. Bake for 8-12 minutes or until an inserted toothpick comes out clean.
7. While doughnuts cool, mix together peanut protein, water, peanut butter, and sweetener to make a peanut butter frosting.
8. Spread peanut butter frosting over doughnuts and smother with sugar-free jam. Devour!