Chocolate Protein Donuts


Serving size 2 donuts
Recipe yields 6 servings

Ingredients
2 medium eggs
1/2 cup egg whites
1 tsp vanilla
1 tbsp coconut oil, melted
3/4 cup pumpkin puree
2 scoops Signature Chocolate Casein Protein
2 tbsp unsweetened cocoa powder
1/2 tbsp xanthan gum
1 tsp baking powder

Peanut Butter Glaze (optional)
1/4 cup peanut butter
1-2 tbsp coconut oil

Special Equipment
1 mini donut tin

Directions
1. Preheat oven to 325 degrees F.
2. Thoroughly whisk together eggs, egg whites, coconut oil, and pumpkin puree.
3. In a separate bowl, sift together protein powder, cocoa powder, baking powder, and xanthan gum.
4. Add the dry ingredients to the wet and whisk thoroughly (you can use a mixer if you would like). The mixture should be quite thick.
5. Spray your mini donut pan with nonstick spray. Scoop all of the mixture into a gallon resealable bag and cut a medium sized hole in the corner of your bag. Squeeze the mix into the donut pan.
6. Bake for about 12 minutes and remove from pan immediately to cool. For peanut butter glaze (optional), heat peanut butter and oil in microwave for 30-40 seconds and whisk together before drizzling on top of cooled donuts.