

# Toasted Coconut Donuts

Makes 12 donuts



## Ingredients

### For the Donuts

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon Kosher salt
- $\frac{2}{3}$  cup granulated sugar
- 2 large eggs, at room temperature
- 1 cup coconut milk, at room temperature
- $\frac{1}{2}$  cup coconut oil, melted

### For the Coconut Glaze

- 2 cups confectioners' sugar, sifted
- 3-4 tablespoons coconut milk
- $\frac{1}{4}$  teaspoon vanilla bean paste
- 1 cup sweetened shredded coconut

## Steps

1. Preheat oven to 400°F. Prepare two non-stick donut pans by spraying with non-stick spray or brushing with canola oil.
2. Place sweetened coconut on a large baking sheet pan and toast in the oven until lightly browned. \*Watch carefully as coconut burns pretty quickly.
3. Whisk together the flour, baking powder and salt in a medium bowl. Melt the coconut oil and set aside.
4. Place the sugar, milk and eggs in a large bowl and whisk until the sugar has dissolved. Add the melted but cooled coconut oil in a steady stream and whisk constantly until the mixture is smooth.
5. Add the dry ingredients and use a spatula to fold the ingredients until no bits of flour remain. Batter will be a bit lumpy and that's ok.
6. This batter is thick. Some people like putting the batter into a large zip top plastic bag and snipping off a corner and piping the batter in the donut pans - but I find that I lose a lot of batter that way. I use a small scoop and scoop a small amount on one side of the donut opening and another scoop on the other side. Then I use a small spoon to drag the batter together to make an enclosed ring. Whatever works for you, fill the donut pans evenly.
5. Bake for 10-12 minutes or until golden brown. (one way to test if donuts are done is to press your finger on the top of the donut. If it leaves an indentation, they are not done. If the donut bounces back, they are done.)
6. Let cool before removing from pan to completely cool before glazing.
7. For the coconut glaze, combine the confectioners' sugar, coconut milk and vanilla bean paste in a small bowl ensuring there are no lumps. Add more sugar if you need it thicker, alternately add more milk if you need it a little thinner. Dip the donuts in the glaze and place them on a parchment-paper lined baking sheet pan. Sprinkle the tops with the toasted coconut. Allow them to fully dry (about 30 minutes) before serving.