

Amazing Low Carb Chocolate Doughnuts

Description

They are very tasty and are ready in truly little time

Prep time: Five minutes

Cook time: Twenty-five minutes

Total time: Thirty minute

Servings: 6

Ingredients for Dry Ingredients

- 3 tablespoons of cocoa powder
- 2 teaspoons of psyllium husk powder
- 1/2 teaspoon of baking powder A
- pinch of salt

For Wet Ingredients

- 1/2 cup of tahini
- 1/2 cup of brewed coffee or nondairy milk of choice
- 3 tablespoons of granulated sweetener
- 1 teaspoon of vanilla extract

Instructions

1. First, preheat the oven to about 375 degrees F, then grease a doughnut pan and set aside.
2. Mix the dry ingredients properly in a bowl and set aside. Then pour the wet ingredients into a bowl and whisk until well combined.
3. Pour the dry ingredients into the wet ingredients and stir until it forms a batter. Set aside for about five minutes so the batter can thicken.
4. Pour the batter into the doughnut pan and transfer into the oven. Bake until the top is golden and firm, about twenty-five minutes.
5. Remove from the oven and set aside to cool for about ten minutes. Then remove from pan and serve.