

# Keto Donut Recipe: Simple, Fluffy, and Delicious

## Dry Ingredients:

- 1 cup almond flour - fine, blanched almond flour gives the best texture.
- 1/4 cup granulated monk fruit sweetener - or erythritol.
- 1 tsp baking powder - for fluffiness.
- 1/4 tsp salt - balances flavor.

## Wet Ingredients:

- 1/4 cup unsweetened almond milk - or any keto-friendly milk.
- 2 large eggs - room temp.
- 2 tbsp melted butter or coconut oil - adds richness.
- 1 tsp vanilla extract - flavor boost.

## Optional Glaze:

- 1/4 cup powdered monk fruit sweetener
- 1-2 tbsp heavy cream or almond milk
- 1/2 tsp vanilla extract

Optional: Add cinnamon, nutmeg, or cocoa powder to switch it up!

## How to Make Keto Donuts (6 Steps)

- Step 1: Preheat oven to 350°F (175°C) and grease a donut pan.
- Step 2: In a large bowl, whisk almond flour, sweetener, baking powder, and salt.
- Step 3: In another bowl, beat eggs, then add melted butter, milk, and vanilla. Mix into dry ingredients.
- Step 4: Fill donut pan 3/4 full using a spoon or piping bag.
- Step 5: Bake for 15-18 minutes until golden and a toothpick comes out clean.
- Step 6: Cool, glaze, and enjoy! Top with coconut, nuts, or sugar-free sprinkles.

## Donut Variations You'll Love

### Chocolate Keto Donuts

Add 2 tbsp unsweetened cocoa powder. Top with sugar-free chocolate & crushed walnuts.

### Cinnamon Roll Style

Add 1 tsp cinnamon to batter. Use cinnamon + sweetener for glaze or coating.

### Maple Glazed

Add sugar-free maple extract to glaze for a fall-inspired twist.

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## Lemon Poppyseed

Add 1 tbsp lemon juice + zest and 1 tsp poppyseeds. Glaze with lemon icing.

## FAQ

Can I use coconut flour instead of almond flour?

No-coconut flour is too absorbent and would dry them out.

How should I store keto donuts?

Store in an airtight container at room temp for 2 days, fridge up to 5, or freeze.

Can I make these dairy-free?

Yes! Use coconut oil and almond milk in both batter and glaze.