

# Blueberry Donuts

What a weekend treat! This a recipe that can easily be made with kids to get them involved in the kitchen. Feel free to swap out blueberries for raspberries, blackberries or strawberries. Enjoy!

xoxo,

Kristin

- Preheat oven to 370 °F and lightly grease a donut mold with coconut oil spray.
- Put the shredded coconut into a food processor, blend for 10-20 seconds and put the mixture into a bowl.
- Sift all remaining dry ingredients into the same bowl.
- Process all wet ingredients (except the blueberries!) in a food processor or blender and pour the mixture into the bowl of dry ingredients.
- Stir with a whisk until just combined (don't overmix). The batter should form some bubbles because the baking soda will react with the lemon juice.
- Fold in the blueberries and spoon the batter into your donut mold. Bake in the oven for 12 to 15 minutes and let the donuts cool.

Recipe from:

[https://elavegan.com/baked-blueberry-donuts-vegan-gluten-free](https://elavegan.com/baked-blueberry-donuts-vegan-gluten-free/)  
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