

Peanut Butter and Dark Chocolate Mini Donuts



Ingredients:

- 1 tablespoon olive oil
- 1 tablespoon chia seeds plus 30ml cold water
- 45g oats
- 40g sugar
- 60g peanut butter
- 1 ripe banana
- 1 teaspoon bicarbonate of soda
- 30g cacao powder
- Pinch of salt
- 1 teaspoon vanilla extract
- 90g vegan dark chocolate chips

Make:

1. Prepare the donut maker according to manufacturer instructions, making sure to coat each cavity with olive oil.
2. In a small bowl, mix the chia seeds with 30ml water to make a chia egg. Leave to stand for 5 minutes.
3. Add all ingredients to a blender, but only include two thirds of the chocolate chips, and pulse until a smooth mixture.
4. Pour a small amount of the mixture into each donut cavity on the donut maker and cook per instructions. The mixture should only reach the top of each cavity.
5. Once cooked, remove and place the donuts on a wire rack for cooling.
6. While still warm, top the donuts with the remaining chocolate chips.
7. Repeat until all mixture is used.

