

Quick Vegan Donuts with Chocolate Sauce

Recipe By *Sweet Moments: Rega Matok*



Cooking and Prep:  1 h

Serves:  14

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Chanukah

Diet: Vegan, Vegetarian,
Pescetarian

Quick and easy parve donuts with no eggs — suitable for vegans too. They take a few minutes to prepare and are served with hot, shiny chocolate sauce made of just two ingredients. Yields: 15–20 donuts.

Ingredients (11)

Donuts

- 1 and 1/2 cups (175 grams) flour
- 1 teaspoon **Haddar Baking Powder**
- 1 teaspoon **Gefen Vanilla Extract**
- pinch of salt
- 4 tablespoons sugar
- 1/2 cup (125 milliliters) **Gefen Soy Milk**

1 large banana, mashed

1 quart oil, for frying

Chocolate Sauce

3 and 1/2 ounces (100 grams) **Elite Bittersweet Chocolate**

3 tablespoons **Gefen Soy Milk**

Garnish

confectioners' sugar

Start Cooking

Prepare the Donuts

1. In a large bowl, mix together flour, baking powder, vanilla extract, salt, sugar, soy milk, and mashed banana, until a smooth dough forms.
2. Heat oil in a wide pot. Oil is ready for frying when the handle of a wooden spoon is inserted and tiny bubbles form around it.
3. Use an ice cream scoop or two tablespoons to form balls out of dough, and place carefully into hot oil.
4. Fry two to three minutes on each side until golden.
5. Remove from oil with a slatted spoon and place on paper towels.

Prepare the Chocolate Sauce

1. Break chocolate into cubes and put in a bowl. Add soy milk and melt together in a microwave or double boiler until completely melted and smooth.
2. Sprinkle donuts with confectioners' sugar and serve hot, drizzled with hot chocolate sauce.

Tip:

The donuts are best fresh and hot. It's best not to prepare them in advance.

Credits

Recipe, photography, and styling: Natalie Levine