



## HOT COCOA COLLAGEN DONUTS

High-Protein / Collagen-Rich / Low Carb

Recipe by Debbie (@deb.makes.lowcarb.delish)  
and featured on MariGoldFoods.com

### INGREDIENTS:

#### For the donuts

- 1/2 cup MariGold Hot Cocoa Collagen Powder
- 1 cup almond flour
- 3 Tbsp coconut flour
- 2 Tbsp cocoa powder
- 1/4 cup sweetener of your choice
- 2 tsp baking powder
- 2 large eggs
- 1 egg yolk
- 3 Tbsp unsweetened almond milk

#### For the icing

- 1 cup of powdered monk fruit sweetener
- 1 Tbsp of half and half
- 1/2 tsp vanilla extract

### DIRECTIONS:

1. Preheat your oven to 350°F. Grease a donut pan with cooking spray or coconut oil and set aside.
2. In a mixing bowl, combine almond flour, coconut flour, hot cocoa collagen powder, sweetener, cocoa powder, and baking powder.
3. In a separate bowl, whisk together eggs, egg yolk, and almond milk until well combined.
4. Pour the wet ingredients into the dry ingredients and mix until a thick batter forms.
5. Spoon the batter evenly into the prepared donut pan, filling each mold about 3/4 full. Smooth the batter with the back of a spoon as you fill the mold.
6. Bake for 10-12 minutes, or until a toothpick inserted into the center of a donut comes out clean. Once baked, remove the pan from the oven and allow to cool in the pan for 5 minutes. Then transfer them to a wire rack to cool completely.
7. Prepare the icing. In a mixing bowl, mix together the sweetener, half and half, and vanilla until smooth. Top donuts with icing.



Featuring MariGold  
Hot Cocoa  
Collagen Peptides Powder  
(MariGoldFoods.com)

