

# Paleo Chocolate Banana Nut Protein Donuts

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Donuts are one of favorite snacks, but since you won't be able to find a Paleo donut at your local Dunkin', I decided to get creative with these Paleo Chocolate Banana Nut Protein Donuts! I've made these 4 times before finally getting the recipe PERFECT, and I'm super excited to share it with you! The donuts themselves are delicious, but the @hukitchen Chocolate Frosting topped with @purely\_elizabeth Banana Nut Butter Grain Free Granola really puts these treats over the top! Not only are they delicious, but they're packed with Collagen Peptides and would make a great addition to any breakfast!

## INGREDIENTS

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For the Donuts

- 2 Scoops of Orgain Collagen Peptides
- 1/3 Cup Almond Flour
- 1/4 Cup Coconut Flour
- 2 Tbsp Coconut Sugar
- 1 tsp Cinnamon
- 1/2 tsp Baking Powder
- 1/4 tsp Baking Soda
- 1/2 Cup Banana, mashed (1 medium banana)
- 1/3 Cup Canned Coconut Milk
- 1 Egg
- 1/2 tsp Vanilla Extract

For the Topping

- 1/4 Cup Hu Chocolate Gems
- 1/4 Cup Purely Elizabeth Banana Nut Butter Grain Free Granola
- 2 Tbsp Almond Butter

## INSTRUCTIONS:

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1. Preheat oven to 350°F. Coat a 6 donut pan in coconut oil and set aside.
2. Mix together all of your dry ingredients in a medium sized bowl. Next, using a hand mixer, add in all of your wet ingredients and blend.

3. One by one, spoon or pipe your donut batter into your donut pan. Bake at 350°F on the center rack for 20 minutes.
4. Allow donuts to slightly cool, then transfer to a wire cooling rack to finish decorate! While the donuts finish cooling, in a small bowl, add your Hu Gems microwave for 15-20 seconds. Stir in your almond butter and continue microwaving in 5 second increments until the chocolate is melted.
5. Add chocolate to a ziploc bag, snip one corner off, and pipe over your donuts until the tops are coated to your liking. Sprinkle with Purely Elizabeth Banana Nut Butter Grain Free Granola and Enjoy!

## ***MAKES 6 DONUTS***

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