**MAPLE VANILLA PROTEIN DONUTS**



**30 minutes
6 donuts**

Donuts

* 1 cup paleo baking flour mix (Almond, Arrowroot, Coconut, Tapioca)
* 2 scoops Perfect Supplements Collagen
* ½ tsp baking soda
* 1 tsp cinnamon
* 1 tsp vanilla extract
* ¼ cup maple syrup
* ¼ cup melted coconut oil
* ¼ cup almond milk
* 1 ripe banana, mashed

Icing (Optional)

* ½ scoop Perfect Supplements Collagen
* 2 Tbsp maple syrup
* 2 Tbsp almond milk
* 1 tsp vanilla extract
* 6-cavity donut pan
* Small, medium, and large bowl
* Mixing spoons
* Preheat the oven to 350ºF. Grease a 6-cavity donut pan.
* In a medium bowl, mix together the paleo baking flour, vanilla, collagen, baking soda, and cinnamon. Set aside.
* In a large bowl, combine the mashed banana, coconut oil, maple syrup, and almond milk.
* Add the dry ingredients to the wet ingredients and mix together until a dough begins to form.
* Carefully spoon the dough into the donut pan. Spread evenly. Bake for 12 minutes.
* Optional: While the donuts bake, begin to prepare the icing. In a small bowl, mix together the vanilla whey, maple syrup, and almond milk.
* Optional: Let donuts cool before carefully dipping into the icing mixture.

*Tips:*

* Collagen Peptides are an easy way to increase the nutrient density of any recipe! Turn everything from smoothies to baked goods into anti-aging, gut-healing superfoods with just one flavor-free scoop.