

COCONUT AND LIME DOUGHNUTS WITH MANGO GLAZE

(slightly modified from [Cheryl's blog](#))

for doughnuts:

2 cups (260 grams) all-purpose flour
2 teaspoons baking powder
1 teaspoon kosher salt
2/3 cup (126 grams) granulated sugar
zest of 1 lime
2 large eggs at room-temperature
1 cup coconut milk at room-temperature
1/2 cup (100 grams) coconut oil, melted

for glaze:

1 + 1/2 cup (172 grams) powdered sugar
1 tablespoon coconut milk
1 tablespoon mango Artisan flavor ([Amoretti](#))
sprinkles to decorate

Heat the oven to 400 degrees F.

Mix the sugar with the lime zest, rubbing it well. Let it sit for 5 minutes as you gather the other ingredients. Combine the flour, baking powder and salt in a medium bowl and whisk to combine. Melt the coconut oil and set aside.

In a large bowl mix the sugar-lime, milk and the egg and whisk until the sugar is dissolved. Add the melted coconut oil (which should be cooled but still liquid) to the liquid ingredients in a steady stream and whisk constantly. Add the dry ingredients and use a spatula to fold the ingredients until you cannot see any bits of flour.

The easiest way to fill the pan is to add the batter into a piping bag, no need to add a piping tip, just cut the end. Add the batter to 12 doughnut wells and bake for 10-12 minutes. The doughnuts are done when you press them with your finger, and they spring back. Turn the doughnuts out on a wire rack to cool completely.

While the doughnuts are cooling combine the powdered sugar, coconut milk, mango extract and if needed adjust the consistency with lime juice or water.

Dip the doughnuts into the glaze and swirl to coat the tops and halfway down the sides. Place on a rack or parchment paper. Decorate with sprinkles.