



Key Lime Donuts

Dessert flavor for breakfast? Yes please! Both sweet and tart, these Gluten-Free Key Lime Donuts are the best of all worlds. Made with our [All-Purpose Flour Artisan Blend](#) and [Honey Grahams](#). Recipe and photo created by [Grain Changer](#).

Ingredients

Donuts:

- 1 cup [Pamela's All-Purpose Flour Artisan Blend](#)
- ¼ cup [Pamela's Honey Graham Crackers](#), blended to make a flour
- 1 tsp. baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ⅓ cup Greek yogurt
- ¼ cup melted coconut oil
- 1 egg
- ¼ cup brown sugar
- ¼ cup granulated sugar
- 1 teaspoon fresh lime zest
- 1 teaspoon key lime juice
- ½ teaspoon gluten-free vanilla extract

Glaze:

- 1 cup powdered sugar
- 2½ tablespoons fresh key lime juice
- 1 teaspoon fresh lime zest
- Crushed Gluten-Free Graham Crackers

Directions

Pre-heat oven to 425°. Lightly spray a donut pan with cooking spray. Set aside.

In a large bowl, combine Pamela's All-Purpose Flour Artisan Blend, Pamela's Honey Graham Cracker "flour", baking powder, baking soda and salt.

In another large bowl, cream together the granulated sugar, brown sugar, and coconut oil. Beat in the Greek yogurt and egg. Stir in the lime zest, key lime juice, and vanilla extract.

Add the dry ingredients to the wet ingredients, mixing well. Pipe the dough into the prepared donut pan.

Bake at 425° for 5 minutes, then lower the temperature to 350° and continue to bake for another 7 minutes, or until the donuts are lightly golden.

Remove the donuts from the oven and transfer to a wire cooling rack.

Once donuts are cool, combine the powdered sugar, fresh key lime juice, and fresh lime zest in a shallow, wide bowl to make the glaze. Dip the donuts into the glaze, and then top with crushed gluten-free graham crackers, if desired.