



## Devotion Nutrition's Chocolate Protein Donuts



***For added flavor and fun, mix your favorite [Flex Flavors](#) into the batter and frosting!***

1/5th of recipe (1 donut): 133 calories, 5g total fat (2g sat. fat), 8g carbs, 3.5g fiber, 1.5g sugars, 16g protein

More: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

### Ingredients

#### Donuts

1 scoop [Devotion Nutrition Brownie Batter protein powder](#)  
2 tbsp. coconut flour  
2 tbsp. almond flour  
2 tbsp. unsweetened cocoa powder  
1 1/4 tsp baking powder  
1 egg  
5 oz. liquid egg whites  
3 oz. unsweetened almond milk

#### Toppings

1 1/4 scoops [Devotion Nutrition Brownie Batter protein powder](#)  
1 tbsp. sprinkles

### Directions

Preheat oven to 350 degrees. Spray a 6-cavity standard donut pan with nonstick spray.

In a small bowl, mix dry donut ingredients.

In a medium bowl, thoroughly whisk remaining donut ingredients.

Add dry ingredients to the medium bowl, and mix well.

Pour batter into 5 cavities of the donut pan. Bake until just cooked through, 18 - 20 minutes.

Let pan cool on a cooling rack. Remove donuts from pan, and let cool.

To make the topping, slowly mix water into protein powder until a spreadable consistency is reached (about 3 tbsp. water). Spread on donuts, and top with sprinkles.

#### MAKES 5 SERVINGS

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