

## Chocolate Frosted Avocado Oil Doughnuts

Makes 6

### Ingredients:

#### Doughnuts:

1 cup all-purpose flour  
1/2 cup brown sugar  
1 teaspoon baking powder  
1/2 teaspoon sea salt  
2 eggs  
3 tablespoons extra-virgin avocado oil  
2 tablespoons buttermilk

#### Chocolate Frosting:

3/4 cup powdered sugar  
1/4 cup cocoa powder  
3-4 tablespoons milk

Coarse sea salt for topping

### Directions:

Preheat oven to 375 degrees F. Spray a doughnut pan with

cooking spray.

Put the flour, sugar, baking powder and salt in a bowl and mix well.

Whisk the eggs, avocado oil, and buttermilk in a separate bowl and add to the dry ingredients. Stir until combined.

Fill a gallon sized freezer bag with the batter and cut off the corner. Pipe the batter into the pan until evenly filled. Bake for 10-11 minutes, until lightly browned.

To make the frosting, put the ingredients in a bowl and whisk continually until smooth (add a pinch of salt if not using the coarse salt for topping.)

When the doughnuts are cool, remove from pan and frost. Sprinkle with the salt and enjoy!