

Baked Carrot Cake Bunny Donuts

A fun and delicious treat that will make both the young and the older smile

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INGREDIENTS

(makes 12 donuts)

- 2 medium eggs
- 120ml kefir (or buttermilk)
- 2tsp vanilla paste/extract
- 30g melted butter (cooled)
- 1 medium grated carrot

- 200g flour
- 50g almond meal
- 2tsp baking powder
- pinch of salt
- 1tsp cinnamon
- 150g sugar

- 200g melted white chocolate
- 1tbsp coconut oil (if needed)
- wafer paper, fondant and sprinkles for decoration



DIRECTIONS

1. In a medium bowl mix flour, almond meal, baking powder, cinnamon and a pinch of salt.
2. In a separate bowl break the eggs and whisk them lightly with a whisk.
3. Mix kefir with vanilla paste and whisk in with the eggs. Add the melted and cooled butter and whisk again.
4. Grate the carrot and add it to the wet ingredients. Swap the whisk to a spatula and fold the grated carrot into the wet ingredients.
5. Add the dry ingredients and the sugar to the wet ingredients and fold in until well combined.
6. Mix the dry ingredients with the wet ingredients, first folding in shortly and then mixing well so that there are no lumps in the batter.
7. Butter two donut pans, transfer the batter into a piping bag for a less messy result, and pipe the batter into the donut pan 2/3 full.

8. Bake the donuts in 220°C in the middle shelf of the oven for about 15 minutes or until the donuts start to get golden from the top. You can also check if the donuts are baked through by pressing them with your finger and if they bounce back, then they are done.
9. Remove from the oven and allow to cool for a couple of minutes. Then remove the donuts from the donut pan and allow to cool completely on a cooling rack.
10. Melt the white chocolate in a water bath or in a microwave. If the chocolate is not runny enough you can add a little coconut oil to make it runnier.
11. Dip the cooled donuts into the chocolate glaze and decorate with sprinkles and fondant details while the glaze is still wet. Then allow the glaze to set before attaching the ears. (Detailed instructions for decoration in video tutorial)