

Kodiak Donuts 2 Ways

Kodiak Chocolate Donuts



Adapted from @simplyfillinginktown on Instagram

1 donut, 1 FSP

2 donuts, 2 FSP

**see notes box for chocolate chip donuts!

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- 1/2 cup Dark Chocolate Kodiak Power Cake Mix (*not muffin mix!!!)
- 1/2 cup water
- 1 tsp baking powder
- 2 Tbsp Swerve (or sweetener of choice)
- 2 Tbsp chocolate peanut butter powder
- 1-2 Tbsp almond milk

1. Preheat oven to 350. Spray a donut pan with non-stick cooking spray. [I use these pans](#)
2. Mix Kodiak, water, baking powder and sweetener in a bowl. Divide equally among 6 donut molds
3. Bake at 350 for 12 minutes, Cool.
4. Mix peanut butter powder and enough almond milk to make an icing. Divide among the donuts. **Alternate: use Swerve confectionary sugar and almond milk to make a vanilla glaze**
5. VARIATION! See below



VARIATION! Use Kodiak Chocolate Chip Power Cake Mix and add 1

point worth (about 30) Lily's Chocolate Chips. Make icing by combining 3 Tbsp Swerve Confectioners Sugar, 1 Tbsp Almond Milk and 1/2 tsp vanilla.