

## Oven Baked Apple Doughnut Holes

1/4 cup brown sugar  
1/4 cup white sugar  
1 1/2 cups gluten free flour  
3/4 tsp xanthan gum  
1 3/4 tsp baking powder  
1/2 tsp nutmeg  
1/3 cup cold non-dairy butter  
1 egg  
1/4 cup almond milk  
1 1/2 cups minced apple, peeled and cored



1/4 cup non-dairy butter, melted  
1/3 cup sugar  
1 tsp cinnamon

Preheat oven to 350 degrees. In a mixing bowl, combine sugars, flour, gum, baking powder, and nutmeg. Cut in to the cold butter using a pastry blender.

In a separate bowl, beat together the egg and milk. Fold in the apples. Add to the dry ingredients. Stir until well combined. Using a small cookie scoop, fill each cup of a greased mini muffin pan. Bake 15-18 minutes or until a toothpick inserted into center comes out clean.

Remove from oven and let cool 5 minutes. Remove doughnuts from the pan and dip each doughnut into the melted butter. Coat with cinnamon and sugar.