

Vanilla Almond No Added Sugar Donuts

A soft bakery-style sugar-free friendly cake donut sweetened with allulose and monk fruit. Light vanilla & almond notes create a classic donut, I finished with a smooth sugar-free peanut butter drizzle. Created as a simple donut option for Besties looking for a sugar-free friendly treat.

Ingredients

- 1½ cups all-purpose flour (180 g)
- 1 tsp baking powder (4 g)
- ½ tsp salt (3 g)
- Pinch cinnamon (optional)
- ½ cup unsalted butter, softened (113 g)
- 6 tbsp allulose (72 g)
- 2 tbsp Monk Fruit In The Raw (24 g)
- 2 large eggs (≈ 100 g without shells)
- ¼ cup full-fat plain Greek yogurt (60 g)
- ¼–⅓ cup milk (60–80 g)
- 1 tsp vanilla extract (4 g)
- ½ tsp almond extract (2 g)

Equipment

- Mixing bowls
- Measuring utensils
- Whisk, hand mixer, or stand mixer
- Donut pan/cupcake pan
- (Note: Yield & bake time will vary by pan size & fill level.)
- Spoon, scoop, or piping bag
- Silicone spatula
- Microwave-safe bowl (Optional topping)
- Oven



Make sure to alter this recipe to fit your needs. Each person is so different. I make goodies that are meant to be sweet treats. This is my one sugar-free friendly attempt as a gift. I make no medical guarentees. Only goodies.



Instructions

Preheat oven to 350°F (175°C), & lightly grease your chosen pan.

**Pro tips: pre-measure ingredients (mise en place)*

IMPORTANT: Let ingredients reach room temperature before starting.*

In a mixing bowl, cream together softened butter, allulose, and monk fruit until light and fluffy.

Add eggs and mix until fully incorporated.

Mix in Greek yogurt, milk, vanilla extract, and almond extract until smooth.

In a separate bowl, combine flour, baking powder, salt, and cinnamon.

Gently fold dry ingredients into wet ingredients until just combined.

Do not overmix. Overmixing can create dense donuts.

Fill donut cavities approximately $\frac{3}{4}$ full.

Bake for 10–13 minutes or until an inserted toothpick comes out clean.

Donut Forget:

Begin checking early. Allulose browns more quickly than traditional sugar.

Allow to fully cool before topping.

Developed and tested exclusively for baked cake donuts. This recipe is meant for personal use only and home baking enjoyment. Not for Resale or distribution.



Sugar-Free peanut Butter Drizzle

½ cup sugar-free peanut butter chips (80 g)

2-4 tsp milk or cream (10-20 g)

Pinch salt

Optional: pinch cinnamon

Melt peanut butter chips slowly using short microwave intervals.
Add milk or cream as needed to create a smooth drizzle consistency.

Stir in salt and optional cinnamon.

Drizzle over cooled donuts.

Topping Idea:

This is the topping I used for my test batch. Feel free to use any topping that works for your dietary needs and preferences.

