

## Ingredients

250 g	All-Purpose Flour
50 g	Sugar
25 g	Cocoa Powder
10 g	Baking Powder
2 g	Salt
250 ml	Milk

1 quantity	Egg
50 g	Butter
1 tsp	Vanilla Extract
100 g	Powdered Sugar

## **Directions**

#### Step 1



In a mixing bowl, combine flour, sugar, cocoa powder, baking powder, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 2



Add milk, egg, melted butter, and vanilla extract to the dry ingredients. Mix until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Baking

Pour the batter into a greased baking pan and spread evenly.

Prep Time: 2 mins

Cook Time: 15 mins

#### Step 4

Cooling

Allow the donut to cool completely.

Prep Time: 0 mins

Cook Time: 0 mins

#### Step 5

Mixing

In a separate bowl, mix powdered sugar and water to make the icing.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Spreading

Spread the icing over the cooled donut.

Prep Time: 1 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 200 kcal

Fat: 6g

Protein: 4g

Carbohydrates: 32 g

## **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

#### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	32 g	58.18%	64%
Fibers	2 g	5.26%	8%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

#### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	2 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	6 g	21.43%	24%
Cholesterol	30 mg	N/A	N/A

### Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

### Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	150 mg	6.52%	6.52%
Calcium	8 mg	0.8%	0.8%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	10 mg	125%	55.56%
Potassium	100 mg	2.94%	3.85%
Zinc	4 mg	36.36%	50%
Selenium	8 mcg	14.55%	14.55%

# **Recipe Attributes**

Events					
Christmas	Easter	Halloween	Valentine's Day	Back to School	Picnic
Game Day					
Cuisines					
Italian					
Course					
Desserts E	Breads	Snacks			
Cultural					
Halloween					
Cost					
\$10 to \$20					
Demograp	hics				
Kids Friendly	Teen	Friendly D	iabetic Friendly		
Diet					
Vegan Diet	Pescat	arian Diet	Ovo-Vegetarian D	iet Lacto-Ovo Ve	egetarian Diet

### Meal Type

Breakfast Lunch Snack

### Difficulty Level

Easy

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