

Sparkling White Wine Vegan Donuts



Amount	Unit	Ingredient
2	cup	All-purpose flour
1/2	cup	<u>Old York Cellars Sparkling White Wine</u>
2	tsp	Vanilla extract
2/3	cup	Cane sugar
1/2	cup	Plant based milk
1/4	cup	Canola Oil or Neutral Oil
2	tbsp	Ground Flaxseed or Chia
2	tsp	Baking powder
1/2	tsp	Baking soda
1/4	tsp	Salt
1 1/3	cup	Vegan powdered sugar
1 to 3	tbsp	<u>Old York Cellars Sparkling White Wine</u>
1	tsp	Vanilla extract

Preheat oven to 350 degrees.

In a large bowl, mix together flour, salt, baking powder, baking soda and finely ground flaxseed (you can use a coffee grinder or a blender).

In a separate bowl, mix together [**Old York Cellars Sparkling White Wine**](#), vanilla, sugar, milk, and oil until smooth.

Pour wet ingredients into dry and fold until smooth, you may want to briefly whisk this if there are any clumps, but try not to over mix.

Spray a donut pan with non-stick spray and add batter to a piping bag or a zip lock bag.

Pipe batter up to 3/4 full and bake for 10-12 minutes for a mini donut pan (if using a large pan you may need to add 3-4 minutes), or until a toothpick inserted into the donut comes out clean.

You do not want to overbake or they will be a bit dry.

Allow donuts to cool in the pan for 5 minutes and then transfer to a cooling rack.

Mix together frosting ingredients until smooth, then dip half the donuts into the frosting and allow it to drip off a bit, then place back on the cooling rack for the frosting to set.

If you are adding any toppings sprinkle them on now before the frosting sets.

Cheers & Enjoy!

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