



Éclair Doughnuts

[Winona Pure Oils](#) Baking Spray

1 ½ Cups [gfJules](#) All-Purpose Flour

1 ½ Teaspoons Gluten Free baking powder (I use Hains Featherweight Gluten Free)

½ Teaspoon Salt

1 Teaspoon allspice

1/3 Cup shortening, butter, ghee or oil (I used ¼ cup Winona Pure [Coconut](#) & [Sunflower](#) oil for the remainder)

Egg Substitute for 1 egg (we use [Ener-G powdered](#))

½ Teaspoon vanilla

1 (6 oz) container [So Delicious Vanilla Cultured Coconut Milk](#)

2 Teaspoons raw honey

1 Teaspoon Cinnamon

Filling:

1 Container [Go Veggie Plain Cream Cheese alternative](#)

1 (6 oz) container [So Delicious Vanilla Cultured Coconut Milk](#)

1 Container [So Delicious Coco Whip](#)

Chocolate Topping:

Chocolate chips (I used [Enjoy Life Foods](#))

Winona Pure Coconut Oil Spray

Need some gfJules flour of your own? Click [here](#) to order & use Nutrimom10 to save 10% on a value box of her all purpose flour (exp: 9/30/15)

In a large bowl, combine the flour, baking powder, salt, ½ teaspoon allspice, oil, egg substitute, vanilla and coconut yogurt. The mixture should be thicker. If it's too watery, it will drip when you turn them over.

Using an ebelskiver pan, spray each slot with baking spray. Spoon the mixture into each muffin cup, filling half way. You will have to carefully take a small spoon and turn them over to cook the other half without burning them. If one side seems a bit dry after turning, drizzle a drop or two more of the sunflower oil and turn back over. Set aside and allow to cool on a plate- do not seal them in a container until they are completely cool because this will make them soggy.

While the doughnuts are cooling, prepare the filling. In a large bowl using an electric mixer, combine the cream cheese alternative and the coconut yogurt. Once those are creamed together, add the whipped topping and continue to beat until well blended, scraping the sides of the bowl with a spatula. Cut the doughnuts in half, top with whipped topping & drizzle with melted chocolate (mixed with a squirt of coconut oil). Serve immediately or wait until you are ready to serve before adding topping. Topping must be stored in the refrigerator. (Visual instructions [here](#))