**INGREDIENTS**

Vegan Donuts:

1 cup all-purpose flour

1/2 cup raw cane sugar

1 1/2 tsp baking powder

1/4 tsp salt

1/4 tsp nutmeg

Pinch of cinnamon

1/2 cup soy milk

1 tsp apple cider vinegar

1 tsp pure vanilla extract with seeds

1 tbsp ground flaxseed mixed with 3 tbsp water

1/4 cup vegan margarine

Galaxy Icing:

2-3 Tbsp melted coconut oil

2-3 Tbsp soy milk

1 2/3 - 2 cups powdered sugar

Vegan natural food dye (Red and Blue)

Vegan edible food glitter, for dusting

**DIRECTIONS**

Preheat the oven to 350˚F and grease a donut tray.

For the vegan donuts, in a mixing bowl, whisk together the dry ingredients. Mix together the soy milk and apple cider vinegar and let it sit for a few minutes until it thickens.

In a small saucepan, combine the soy milk, vanilla, flaxseed (the egg replacer) and margarine over a low heat until the margarine has just melted (Do not let it boil/simmer). Combine the wet and dry ingredients until a soft dough forms. Spoon the mixture evenly into the prepared donut pan, flattening out the batter with your finger for best results.

Bake for 12 minutes. They are done once they have firmed up and a toothpick comes out clean (they don't need to 'brown'). Pop them out of the molds and then allow to cool completely before icing.

For the galaxy icing, whisk together the melted coconut oil and soy milk and slowly begin to whisk in the powdered sugar until you reach your desired consistency. Adjust liquids if you need to.

To achieve the 'galaxy' effect (this is quite hard to explain, but if you've ever done marbling as a kid using coloured dye it is essentially the same thing):

Using small separate bowls, work a little bit of icing at a time. Disperse drops of vegan friendly food dye around the white icing, swirling with a spoon. Adjust the colors/saturation as you'd like.

Dip and twirl a donut halfway into the icing and gently slide it out and you'll get that 'galaxy effect'. Dust with vegan edible food glitter.