



## Mini Angel Baked Donuts

NIBBLEDISH CONTRIBUTOR

### Ingredients

35 gr. all purpose flour  
45 gr. corn starch  
1 tsp vanilla extract  
6-7 egg whites  
1/2 tsp cream of tartar  
1/4 tsp salt  
100 gr. confectioners' sugar  
100 gr. chocolate chip

### Instructions

Preheat oven to 175°C. Lightly grease a donut cups, set aside.

Beat egg whites with the salt and the cream of tartar until the soft peaks form. Add the sugar, a tablespoon at a time. Don't stop to beat. Continue to beat until stiff. Sift the flour with the corn starch and the vanilla extract upon the egg whites mixture. Gently combine the ingredients mixing with a wooden spoon. Fill the donut cups. Sprinkle with chocolate chips. Bake about 10 - 15 minutes. Cool completely before serving.