



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.