



Gluten-Free Blueberry Donuts that are tender, flavorful and bursting with fresh lemon zest and plump blueberries. This easy gluten free lemon blueberry donut recipe can be whipped up quickly. These gluten free blueberry donuts feature classic donuts studded with beautiful fresh blueberries and topped with a thick, sweet homemade glaze. Their crumb is tender yet sturdy, and I'd argue that they're so good you won't be able to tell they're gluten free. Here are a few more highlights:

- **The best gluten free donuts.** Yes, this recipe is high up there on my gluten free baking list. It's similar to a regular recipe for donuts in that it's not complicated, and the right blend of gluten free flour and just enough liquid to add moistness means that you won't be able to tell these are gluten free! Add blueberries for bursts of juicy goodness and I dare you to eat just one.
- **Adaptable.** Look at this blueberry donuts recipe as your baseline for other flavors of donuts. For example, you can make them with berries such as raspberries or blackberries, add some ground spices like cinnamon or ginger, or even stir in some mini chocolate chips. The method will remain the same.
- **Just sweet enough.** One of my favorite aspects of this recipe is that it's not overly sweet, needing just ½ cup of sugar to sweeten the batch. It relies on the fruit to add natural sweetness, plus that gorgeous glaze you'll add after baking.
- [Herb-Infused Baked Potato Balls with Parmesan](#)
- [Orange Creamsicle Keto Popsicle Recipe](#)
- [A Flavorful Journey: The First Time I Made Air Fryer Stuffed Chicken Breasts](#)
- [Sourdough Crepes](#)
- [Gluten Free Crepes](#)

Ingredients

For the donuts:

- 1 cup all purpose gluten-free flour
- ⅓ cup granulated sugar
- 1 teaspoons gluten-free baking powder
- ½ teaspoon salt
- ⅓ cup low fat buttermilk (or ⅓ cup dairy-free milk + 1 teaspoon white vinegar mixed)
- 1 large egg
- 1 teaspoon gluten-free vanilla
- ¼ cup oil of choice
- zest from 1 medium lemon



- ½ cup blueberries

For the glaze:

- 1 cup powdered sugar
- 2 tablespoons milk (or dairy-free milk)

Instructions

1. Preheat oven to 425°F. Grease a six-serving donut pan; set aside.
2. In a large mixing bowl, mix flour, sugar, baking powder, and salt.
3. Add buttermilk, egg, vanilla, oil, and lemon zest. Mix until combined.
4. Fold in blueberries.
5. Batter will be thick. Spoon the batter into the prepared donut pan filling about ½ full. The batter should not cover the center of the donut, where the hole will go.
6. Bake for 8-10 minutes or until the donuts rise and set.
7. Remove from oven and let cool for five minutes then carefully remove the donut from the pan. You may need to use a spoon or a rubber spatula to loosen them if they stick.
8. Cool donuts on a wire rack for 5 minutes.
9. Place your wire rack over a cookie sheet or piece of parchment paper.
10. For the glaze: In a separate small mixing bowl, combine the powdered sugar and milk. Heat covered in the microwave for 30 seconds. Remove from the microwave and stir until all sugar lumps are dissolved. If desired, add a tablespoon of fresh lemon zest.
11. One at a time, dip the tops of your donuts into the glaze.
12. Place your donut back on the rack and repeat until all donuts have been dipped.
13. Store donuts in an airtight container at room temperature for up to three days.