



Banana Baked Donuts

Makes: 8 donuts

Prep Time: 15 minutes Cook Time: 20 minutes

Total Time: 35 minutes

For Donuts:

- 1 cup all-purpose flour
- 1/2 cup brown sugar packed
- 1/2 tsp salt
- 1 tsp baking powder
- 2 overripe bananas, mashed
- 2 1/2 tbsp unsalted butter, melted
- 1 large egg

For Glaze:

- 4 tbsp unsalted butter
- 1 cup powdered sugar
- 1 tsp vanilla extract
- Milk or heavy cream as needed

For Donuts:

Preheat oven to 350°F. Spray your donut molds with non-stick spray and set aside.

In a medium-sized bowl whisk together the flour, light brown sugar, salt, and baking powder.

In a separate bowl mix the mashed bananas, melted butter, and egg. Gently fold the wet ingredients into the dry ingredients. Mix only until just combined. The batter will be thick.

Spoon the batter into the donut pans and place the donut pans on a cookie sheet. Bake for 17-20 minutes or until they spring back when lightly pressed.

Remove from oven allow and allow to cool in the pan for 10 minutes and then remove and allow to cool fully.

For Icing:

Melt the butter in a medium-sized saucepan. It will start to foam and you will see brown bits form at the bottom of the pan. This will take about 5 minutes. Remove from heat and allow the butter to cool slightly.

Add the powdered sugar and vanilla and whisk until no longer lumpy. If the icing is too thick you can add small amounts of milk or heavy cream.

Dip the tops of the donuts into the icing. These are best eaten the day they are made.

Recipe from kitchen 335co