



Baked Banana Bread Donuts

Makes 6

1 large egg
1 medium banana, very ripe, mashed
1/4 cup + 1/8 cup sugar
1/8 cup and 1 Tablespoon canola or vegetable oil
1 Tablespoon Vanilla greek yogurt
1 teaspoon vanilla extract
3/4 cup + 1 Tablespoon flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon cinnamon
1/4 teaspoon salt

Preheat oven to 350 degrees.
Spray donut pan with nonstick spray.

Crack egg into a mixing bowl. Add banana and mash with fork. Add sugar and whisk with fork for about 2 minutes until well combined. Stir in oil, yogurt and vanilla.

Add flour, baking soda, baking powder, cinnamon, salt. Slowly mix dry mixture then stir into wet mixture just until combined (do not overmix).

Fill a piping bag with batter. Pipe into sprayed donut pan making (can be filled almost full). Bake for 10-12 minutes (donuts should be fluffy and should spring back when touched).

Allow to cool slightly before removing from pan, about 5 minutes.
Turn out onto cooking rack and when completely cooled, frost or glaze as desired.

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Maple Glaze for Donuts

Glazes 6 donuts

1/4 cup powdered sugar

1/8 teaspoon cinnamon

1 1/2 tablespoon maple syrup

1/4 teaspoon vanilla

Sprinkles or mini chocolate chips, optional

Sift powdered sugar and cinnamon into a small bowl and combine with a spoon. Pour in maple syrup and vanilla and stir until smooth. Consistency should coat back of spoon but be runny, slightly looser than honey. Add more syrup or powdered sugar to reach desired consistency.

To glaze donut, place donut face down in glaze and give a slight twist. Turn it right side up and let excess drip off. While glaze is wet, donut can also be dipped, glaze side down, in sprinkles or mini chocolate chips.