Baked Banana Donuts

Yield: 8 donuts

Ingredients

Dough

- 1 cup all-purpose flour
- ½ cup brown sugar, packed
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- 1 teaspoon baking powder
- 2 overripe bananas, mashed
- 2 ½ tablespoons unsalted butter, melted
- 1 large egg

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Glaze

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

Steps

For the Donuts

1. Preheat oven to 350°F. Spray the donut mold with non-stick cooking spray and set aside.
2. In a medium-sized bowl, whisk together the flour, light brown sugar, salt, cinnamon and baking powder.
3. 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.
4. Spoon the batter into the donut pan and place the donut pan onto a cookie sheet.
5. Put the donuts into the pre-heated oven and bake for 17-20 minutes or until they spring back when lightly pressed.
6. Remove from the oven and and allow to cool in the pan for 10 minutes before taking them out of the pan to let them cool completely.

For the Glaze

1. Melt the butter in a medium sized saucepan. It will start to foam and you will see orangy brown bits form at the bottom of the pan. This will take about 5 minutes.
2. Remove from heat and allow the butter to cool slightly.
3. 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 in tablespoon increments until it reaches the desired thickness.
4. Dip the tops of the donuts into the icing.
5. Enjoy!