Banana Nut Donuts with Cream Cheese Glaze
Uploaded by: Michelle Day at: www.michellestastycreations.com
Recipe from: Michelle Day

Here's what you need:

1-1/2 cups flour
3/4 tsp. baking soda
1/4 tsp. baking powder
1/2 tsp. salt
1 egg
1 egg white
2 small bananas, mashed
1/4 cup butter
1/3 cup milk, at room temperature
1/2 cup chopped walnuts (optional)
1/2 cup sugar
1/4 cup brown sugar
1 tsp. vanilla

For the glaze:
2 oz. cream cheese, at room temperature
1 cup powdered sugar
1-2 Tbs. half & half

Preheat oven to 350 degrees. Spray the donut pan with cooking spray and set aside.
In a bowl mix the flour, baking powder, baking soda, & salt. Set aside.

In a measuring cup measure the milk and add the vanilla. Set aside.

In a medium bowl beat the butter and sugars until smooth. Add the egg & egg white and mix well.

Add the mashed bananas and mix well.

Add half the flour mixture and mix until incorporated. Scraping the sides down as you go.

Add the milk mixture and mix well.

Add the rest of the flour mixture and mix until completely incorporated.

Pour into a Ziplock baggie and zip closed. Snip a corner off for piping into the donut pan.

Pipe the donut batter into the donut wells making them 2/3 full.

Bake for 10 minutes. Donuts will spring back when pressed lightly with fingertip when done. Cool in pan for 1 minute then remove to cooling rack and cool completely.

For the glaze:
Beat the cream cheese until light and fluffy.

Add the powdered sugar and starting on LOW beat until incorporated.

Add the half & half 1 Tablespoon at a time to get the right consistency.

I used the dip and twist method for glazing the donuts. Dip the donut into the glaze and twist while pulling out of glaze.

Let sit for about 1 hour for the glaze to set up.....or just stuff your face with them now :)

Yummy, Yummy, Yummy!

Serves 12 medium donuts

Enjoy!