

# Valentine's Day Strawberry Banana Donuts



Servings:

8

Prep Time:

5 minutes

Cook Time:

15 minutes

# **Ingredients**

- 1 1/4 Ripe Bananas, mashed
- 1/2 cup Strawberries, diced
- 1 cup Oat Flour
- 1 cup Almond Flour
- 2 tsp Baking Powder
- 1/4 tsp Salt
- 2 Eggs
- 1/3 cup Almond Milk
- 1/4 cup Maple Syrup
- 1 tsp Vanilla Extract
- 3-4 tsp Almond Milk
- 1 cup Powdered Sugar
- 1-2 drops Red Food Coloring

## **Method of Preparation**

#### Step 1

Mix dry ingredients together (oat flour, almond flour, baking powder & salt).

#### Step 2

In a separate bowl, whisk mashed banana, eggs, almond milk, maple syrup and vanilla.

#### Step 3

Add wet ingredients to the dry ingredients and gently combine.

Fold in strawberries.

## Step 4

Fill a piping bag or plastic bag with the batter. If using a plastic bag, cut a corner off.

Pipe the batter into a greased donut pan. Bake at 350°F for 12-15 minutes or until golden brown.

## Step 5

While the donuts are baking, mix powdered sugar with 3 tsp of milk. Add additional milk if needed to reach desired consistency.

Mix in a drop or two of red food coloring and mix.

#### Step 6

Once donuts are completely cool, drizzle with icing.

Optional: Garnish with sprinkles.

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