

BANANA FOSTER CAKE DONUTS || NFS

INGREDIENTS:

Banana Foster

2 Small Bananas |2/3 c. | |200 grams|

2 tbsp. |30 g| rum

1/2 tsp. |2 g| cinnamon powder

1/4 c. |50 g| brown sugar

3 tbsp. |45 g| butter

Batter:

1 1/2 c. |210 g| all-purpose flour

1/2 tsp. |3 g| baking soda

1/4 tsp. |2 g| salt

1/4 c. |60 g| |4 tbsp. | butter (melted)

2 tbsp. |26 g| white sugar

2 tbsp. |30 g| dark brown sugar

2 eggs |100 g|

1/3 c. |80 g| milk

Glaze:

Ingredients:

3 oz. |85 g| cream cheese

3/4 c. |120 g| powdered sugar

2 tbsp. |30 g| milk

Pinch of cinnamon powder

Tools

Food Processor (optional)

Cake Donut Pan ([here](#), [here](#) and [here](#))

DIRECTIONS:

Directions:

Bananas Foster:

Add 1 tablespoon of butter to a small sauce pan on medium heat, once the butter has melted, add your cinnamon and brown sugar, stir together and once fully combined add your chopped bananas cook it for 2 to 4 minutes stirring frequently and then add your rum and let it cook for another 4 to 6 minutes stirring continuously.

Once your banana foster is done, add it to a heat proof bowl and allow it to come to room temperature and mash it into a puree.

Cake Batter:

In one bowl, mix your dry ingredients together (flour, baking soda, sugar) and in another bowl add all of your liquids and banana foster puree together mix them together. Let your batter rest for about 10 minutes.

Donuts:

With a piping bag or a spoon evenly pour your batter into each donut mold, you want to fill it up almost to the top and bake at 350F for 20-25 minutes.

Glaze:

In a food processor, combine all your ingredients together and then, very slowly, whisk them together until combined and a thick ribbon pour down from your spoon. Pour your glaze into a bowl and lightly dip your donuts into the glaze and lift it out and let it set for 10 minutes.