



Simple | Healthy | Delicious

Baked Coffee Banana Doughnuts

INGREDIENTS

3 tablespoons Nature's Earthly Choice™ Coffee Flour

½ plus 2 tablespoons all-purpose flour

¼ cup organic cane sugar

½ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon cinnamon

½ teaspoon nutmeg

¼ teaspoon salt

2 ripe bananas, mashed

1 egg

2 tablespoons strong black coffee

1 teaspoon pure vanilla extract

2 tablespoons olive oil

Butter or coconut oil for greasing

½ cup walnuts or chocolate chips, optional



DIRECTIONS:

1. Pre-heat the oven to 350 degrees Fahrenheit. In a large bowl, sift the coffee flour and all-purpose flour together. Repeat 2 to 3 times to make sure the flours are evenly combined.
2. Add the sugar, baking powder, baking soda, cinnamon, nutmeg, and salt. Mix well.
3. In a separate bowl, combine the mashed bananas, egg, black coffee, vanilla extract, and olive oil. Stir until combined. Slowly add to the dry ingredients, mixing frequently. Fold in walnuts or chocolate chips if you'd like.
4. Scoop the batter into a greased doughnut pan, filling up $\frac{3}{4}$ of each cavity. Bake for 10 to 12 minutes or until toothpick comes out clean.