



banana chocolate chip doughnuts;

1. (bah-nah-nuh chal-ko-layte cheep doe-nutz) *noun*. Banana bread with chocolate chips baked into a doughnut form.
2. Produces 12 servings.
3. Preparation 45 mins.
4. Oven temperature set to 325.

Ingredients;

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|-------------------------------|------------------------------|
| 1 c. mashed banana (~2 small) | ½ c. sugar |
| ½ c. greek yogurt | ¼ c. melted butter |
| 2 eggs | 1 tsp. vanilla |
| 2 c. flour | 1 tsp. baking powder |
| ½ tsp. baking soda | ¼ tsp. salt |
| 1 c. chocolate chips | *cinnamon sugar, for topping |

Instructions;

1. Mash the bananas with a fork. The riper the better/more flavor.
2. Add in the sugar, greek yogurt, and melted butter, and stir to combine.
3. Making sure the mixture is not hot from the melted butter, add in the eggs, vanilla, baking powder, baking soda, salt, and flour.
4. Mix thoroughly to combine, then fold in the chocolate chips.
5. Grease the doughnut pan with baking spray.
6. Using a piping or ziplock bag, pipe dough into the doughnut pan until each cup is $\frac{3}{4}$ full. Top with cinnamon sugar, as desired.
7. Bake 12-15 minutes. Allow to cool before eating.