

## Moist, Fluffy Sweet Potato Donuts with a Hint of Banana

Naturally Sweet, Spiced, and So Easy to Bake



OVEN  
**350°F**

TIME  
**16 min**

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### INGREDIENTS

- 1 cup mashed sweet potatoes (cooked and cooled)
- 1 ripe banana, mashed
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  cup granulated sugar
- $\frac{1}{2}$  cup vegetable oil
- 2 large eggs
- 1 tsp vanilla extract
- $\frac{1}{2}$  cups all-purpose flour
- 1 tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp ground cinnamon
- $\frac{1}{4}$  tsp ground nutmeg
- $\frac{1}{4}$  tsp salt

### DIRECTIONS

1. Prep the Oven and Pan: Preheat oven to 350°F (175°C). Grease a donut pan lightly with oil or nonstick spray.
2. Mix the Wet Ingredients: In a large bowl, combine mashed sweet potato, banana, brown and white sugar, oil, eggs, and vanilla. Mix until smooth and well combined.
3. Mix the Dry Ingredients: In a separate bowl, whisk together flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
4. Combine and Stir: Gradually add the dry mixture to the wet, stirring until just combined. Do not overmix-this keeps your donuts soft and tender.
5. Fill and Bake: Spoon the batter into the donut pan, filling each cavity about halfway full.
6. Bake for 15-16 minutes, or until a toothpick inserted into a donut comes out clean.
7. Let cool in the pan for 5 minutes, then transfer to a wire rack.

### SWAPS & NOTES

Add-ins : Mini chocolate chips, chopped pecans, or dried cranberries make fun twists. ???

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moist-fluffy-sweet-potato-donuts-with-a-hint-of-banana/>