

Sweet Potato Banana Donuts Recipe for a Cozy Homemade Treat

1 cup mashed sweet potatoes, cooked and cooled



OVEN
350°F

TIME
15 to 16 min

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INGREDIENTS

- 1 cup mashed sweet potatoes, cooked and cooled
- 1 ripe banana, mashed
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 1/4 cup vegetable oil
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (175°C) and grease a donut pan well.
2. Mix the wet ingredients: In a large bowl, combine the mashed sweet potatoes, mashed banana, brown sugar, granulated sugar, vegetable oil, eggs, and vanilla extract. Mix until well combined.
3. Mix the dry ingredients: In another bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
4. Combine the batter: Gradually add the dry ingredients to the wet mixture, stirring until just combined. Be careful not to overmix.
5. Fill the donut pan: Spoon the batter into the prepared donut pan, filling each cavity about halfway.
6. Bake: Bake for 15 to 16 minutes, or until a toothpick inserted into the center comes out clean.
7. Cool: Let the donuts cool in the pan for a few minutes, then transfer them to a wire rack to cool completely.
8. Finish as desired: Dust with powdered sugar, drizzle with a simple glaze, or top with your favorite frosting.

SWAPS & NOTES

Make sure the sweet potatoes are cooked, mashed, and fully cooled before adding them to the batter.

Warm sweet potato can affect the texture of the mixture and make it harder to combine evenly.

A ripe banana with brown spots works best here because it mashes easily and adds the most flavor and sweetness.

The spices are simple but important.

TIPS FOR SUCCESS

Do not overmix the batter once the flour goes in.

Stir just until everything comes together so the donuts stay tender.

Grease the donut pan thoroughly so the donuts release cleanly after baking.

Using a piping bag or zip-top bag with the corner snipped can make filling the donut pan easier and neater than spooning the batter.

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

Original recipe: <https://chefmaniac.com/sweet-potato-banana-donuts-recipe-for-a-cozy-homemade-treat/>