

## Hummingbird Cake Doughnuts

**Prep Time:** 30 min

**Cook Time:** 45 min

**Yield:** 18 doughnuts

### Ingredients:

- 1 ripe banana
- ½ cup canned crushed pineapple
- 2 cups flour
- 1½ cups sugar
- 2 tsp. baking powder
- ½ tsp. cinnamon
- 2 pinches nutmeg
- ½ tsp. salt
- 3 tbsp. salted butter, divided
- 1¼ cups plus 1 to 2 tbsp. half and half, divided
- 1 extra large egg, beaten
- 3 tsp. vanilla, divided
- 2 cups powdered sugar
- 4 oz. cream cheese, softened
- 1 cup chopped Fisher® Pecan Halves



### Directions:

1. Preheat oven to 350°F.
2. Spray a doughnut pan with non-stick cooking spray.
3. Puree the banana and pineapple in a food processor until smooth, set aside.
4. Combine flour, sugar, baking powder, cinnamon, nutmeg and salt in a large bowl; set aside. Melt 2 tbsp. butter in a medium microwave safe bowl. Stir in 1¼ cups half and half, egg, 2 tsp. vanilla and reserved banana mixture. Add to flour mixture stirring until just blended. It's okay if the mixture is lumpy.
5. Spoon mixture into doughnut pan, filling each cup about ¾ full. Bake for 15 to 17 minutes or until doughnuts are cooked through. Remove from oven and let cool for five minutes before transferring to a cooling rack. Allow doughnuts to cool completely before frosting.
6. Wipe out pan, reapply non-stick cooking spray and repeat step three 2 times for remaining batter.
7. Melt remaining 1 tbsp. butter and pour into the bowl of an electric mixer. Add powdered sugar, remaining 1 tsp. vanilla, and cream cheese; beat on medium speed until smooth. Add half and half by the teaspoonful until frosting reaches desired consistency.
8. Spread frosting onto doughnut tops and sprinkle with nuts.

Note: Batter can be baked as muffins, if desired. Line 2 muffin pans with 18 paper muffin cups. Divide the batter evenly among the cups. Bake for 17 to 19 minutes or until a toothpick inserted into the center comes out clean. Frost and garnish the cupcakes as for doughnuts.

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