



# Banana Doughnuts

Yield: About 12 dozen

| Ingredients          | Weights          | Measures |
|----------------------|------------------|----------|
| Flour                | 5lbs.            | 20 cups  |
| Banana Powder        | 1lb. 12oz.       | 4 cups   |
| Sugar                | 4lbs             | 8 cups   |
| Buttermilk           | 3lbs 8oz         | 6 cups   |
| Eggs                 | 1lb              | 16 whole |
| Vegetable Shortening | 12oz             | 16 tbsp  |
| Baking Powder        | 1oz              | 16tsp    |
| Baking Soda          | $\frac{1}{2}$ oz | 8 tps    |
| Nutmeg, ground       | $\frac{1}{4}$ oz | 4 tsp    |

To Prepare:

1. Combine dry ingredients.  
Add remaining ingredients to form a soft dough.
2. Refrigerate for one hour prior to forming.
3. Roll dough onto a flour dusted work surface to about  $\frac{1}{2}$ -1 inch thick.
4. Cut with doughnut cutter and fry in 370F oil until golden brown.  
Dust with a combination of banana flakes, cinnamon and sugar, if desired.

