

 **Heritage**
Building Society

Gardenfest

Banana Doughnuts



(Makes 30-40)

(This recipe is designed to use an older banana that is maybe past its prime)

4 ripe bananas

4 whole eggs

4 egg yolks

300g rice flour

200g icing sugar

2 litres of canola oil (for deep frying)

200g Cadbury's Cooking Chocolate

Sauce

300ml thickened cream

6 tbsp drinking chocolate

Splash of Baileys Irish Cream liquor

Method

Blend bananas and eggs till smooth, fold in the rice flour and sugar.

Pre-oil to 180°C (a deep fryer is ideal but the oil must be brand new as any previously fried food may taint the banana.)

Fry a spoonful of doughnut mixture at a time until golden brown and crispy. Drain on absorbent paper.

Lightly whip the cream until just firm, then fold in baileys and drinking chocolate

Dip crispy hot banana doughnuts in the sauce!!!