

MATCHA BANANA DONUTS WITH MATCHA LEMON GLAZE

PREP TIME: 10 MINUTES COOK TIME: 10 MINUTES TOTAL TIME: 20 MINUTES
SERVINGS: 7 DONUTS AUTHOR: RUNNIN SRILANKAN

These gluten free Matcha Banana Donuts With Matcha Lemon Glaze are the perfect treat for breakfast - or late night snack!

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INGREDIENTS

FOR THE MATCHA BANANA DONUTS

- 1 cup gluten free flour blend
- 1 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 4 tablespoons sugar
- 2 teaspoons Matcha powder
- 1 egg
- 3 tablespoons coconut oil
- 1/4 cup non-dairy milk of your choice I used coconut
- 1/2 teaspoon almond extract
- 1/4 cup mashed banana

INSTRUCTIONS

FOR THE MATCHA BANANA DONUTS

1. Preheat oven to 425
2. Mix the dry ingredients - the flour, baking powder, salt, sugar and Matcha powder in a bowl and set aside.
3. Then mix the egg, melted coconut oil, non-dairy milk, almond extract and mashed banana in a separate bowl.
4. Then, add the wet ingredients to the dry ones and stir till combined
5. Grease a donut pan and drop spoonfuls into donut pan
6. Bake for 10 minutes and let cool before icing.

FOR THE MATCHA LEMON GLAZE

1. In a bowl, mix up non-dairy milk, powdered sugar, and Matcha powder till mixture is smooth
2. Then add in grated lemon zest and use to drizzle over donuts

FOR THE MATCHA LEMON GLAZE

- 2 tablespoons non-dairy milk of your choice I used coconut
- 1 cup powdered sugar
- 1/2 teaspoon Matcha powder

- 1/4 teaspoon grated
lemon zest