

BAKED PUMPKIN SPICE DOUGHNUTS

INGREDIENTS

for the Doughnuts

3 cups flour
3 teaspoons baking powder
1 teaspoon salt
2 teaspoons cinnamon
1 teaspoon nutmeg
1 teaspoon allspice
1/4 teaspoons ground cloves
2/3 cup vegetable oil
1 cup brown sugar
2 egg
3 teaspoon vanilla extract
1 1/2 cups canned pumpkin
1 cup milk

for the Coating

3/4 cup melted butter
1 cup sugar
4 tablespoons of cinnamon

DIRECTIONS

Preheat the oven to 350F. Grease doughnut pans with cooking spray and set aside.

In a large bowl whisk together the flour, baking powder, salt, cinnamon, nutmeg, allspice and cloves. Set aside. In the mixing bowl of your stand mixer, combine the vegetable oil, brown sugar, egg, vanilla, pumpkin puree and milk. Beat until smooth. Stir the dry ingredients into the wet until just combined.

Using a pastry bag (or large ziplock with the corner snipped) pipe the dough into the pans so they're almost full. Bake 8-9 minutes for minis and 12-15 for regular sized doughnuts or until they spring back when gently touched.

Remove from the oven and gently tap pans on the countertop to loosen the doughnuts. Let cool for 10 minutes, then remove doughnuts from pans onto wire racks.

In a paper bag (or bowl) combine the cinnamon and sugar. Dunk doughnuts into the melted butter and then toss in the cinnamon sugar mixture. Serve right away (if you're not planning to serve right away just hold off on the butter dunking sugar-coating until ready to serve).