

Baked Pumpkin Donuts



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Recipe by: Laura Vitale

Makes between 12 and 14

Prep Time: 10 minutes

Cook Time: 12 minutes

Ingredients

- 2 Cups of All Purpose Flour
- 2 Tsp of Baking Powder
- 1 tsp of Baking Soda
- 1/4 tsp of Salt
- 2 tsp of Pumpkin Pie Spice
- 3/4 cup of Pumpkin Puree
- 1/4 cup of Brown Sugar
- 1/2 cup of Granulated Sugar
- 2 Tbsp of Unsalted Butter, melted
- 2 Eggs
- 1/4 cup of milk or a bit more
- 1 tsp of Vanilla Extract
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For the topping:

- 1/4 cup of Melted Butter
- 1/2 cup of Granulated Sugar
- 1 Tbsp of Cinnamon

1) Preheat your oven to 350 degrees and spray 2 doughnut pans with non stick spray and set aside.

2) In a large bowl, mix together the flour, baking powder, baking soda, salt and pumpkin pie spice, set aside.

3) In a separate bowl, mix together both kinds of sugar, melted butter, eggs, vanilla extract and pumpkin puree.

4) Pour your wet ingredients into your dry and mix them in adding the milk (you might need to add a touch more milk if your batter is too thick).

5) Fill a disposable piping bag (or a large resealable bag) with half of your batter and fill your doughnut pans 3/4 of the way.

6) Bake the doughnuts for about 10 minutes or until cooked through (check them with a toothpick).

7) While the donuts are still slightly warm, brush the tops with some melted butter and dip into cinnamon sugar mixture.

8) Post photos of your donuts on Instagram, Facebook and Twitter and tag me! :)

