

# *Idiot's Kitchen Recipe – Baked Pumpkin Spice Donuts*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from King Arthur Flour



## Ingredients:

½ cup vegetable oil  
3 eggs  
1 ½ cups granulated sugar + ¼ cup more for cinnamon sugar topping  
1 (15 oz) can pumpkin puree (or 1 ½ cups)  
1 teaspoon cinnamon + 1 Tablespoon more for cinnamon sugar topping  
¼ teaspoon ground ginger  
¼ teaspoon nutmeg  
1 ¾ cups + 2 Tablespoons flour  
1 teaspoon salt  
1 ½ teaspoons baking powder

Special equipment: donut shaped baking pans.

Preheat the oven to 350 degrees.

In a large bowl, combine ½ cup vegetable oil, 3 eggs, 1 ½ cups sugar, and 1 (15 oz) can of pumpkin puree. Add 1 teaspoon cinnamon, ¼ teaspoon ground ginger, and ¼ teaspoon nutmeg. (Note: you can also use 1 ½ teaspoons pumpkin pie spice blend instead of the individual spices listed.) Whisk to thoroughly combine and until very smooth.

In a separate bowl, whisk together 1¾ cups + 2 Tablespoons flour, 1 teaspoon salt, and 1 ½ teaspoons baking powder. Add the dry ingredients to the pumpkin mixture and stir to combine until only a few small lumps remain.

Lightly grease donut baking pans with Crisco or non-stick spray. Either spoon the filling into the pans or make a pastry bag by filling a large ziplock bag with the batter and snipping off one corner. Bake the donuts at 350 degrees for 15 minutes or until a toothpick inserted into the center comes out clean.

Allow the donuts to cool in the pan for 5 minutes to hold their shape. Fill another large bag with ¼ cup sugar and 1 Tablespoon cinnamon to make cinnamon sugar. Gently toss the warm donuts in the sugar one at a time to coat evenly. Move the sugared donuts to a wire rack to cool or enjoy warm.

Makes 12-18 donuts depending on size.