

PUMPKIN SPICE MINI DONUTS

From the kitchen of Isabelle V. Laub

- 1-3/4 cups flour
- 1-1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. allspice
- 1/8 tsp. ground cloves
- 1/3 c. vegetable oil
- 1/2 c. brown sugar
- 1 egg
- 1-1/2 tsp. vanilla extract
- 3/4 c. canned pumpkin
- 1/2 c. milk

Cinnamon-Sugar Coating

- 1/4 c. melted butter
- 1/2 c. sugar
- 1-2 tsp. cinnamon

INSTRUCTIONS -

Preheat oven to 350 degrees. Grease the mini-donut pan.

Whisk together flour, baking powder, salt, cinnamon, nutmeg, allspice and cloves in small bowl.

Combine oil, brown sugar, egg, vanilla extract, pumpkin and milk in a large bowl. Slowly add the flour mixture to the wet ingredients and stir until just combined. (Don't overwork the batter. No one likes tough donuts.)

Pour batter into a large ziplock bag and snip a small corner off one end. (You are essentially making a pastry bag.) Squeeze batter into mini-donut pan forms. Bake for 7-9 minutes. Donuts are ready with they gently spring back upon touch. Pop them out onto a wire rack to cool.

COATING -

Combine cinnamon and sugar into a bowl.

Using a pastry brush, brush both sides of donuts with melted butter.

Place donuts into the bowl and coat with cinnamon-sugar.