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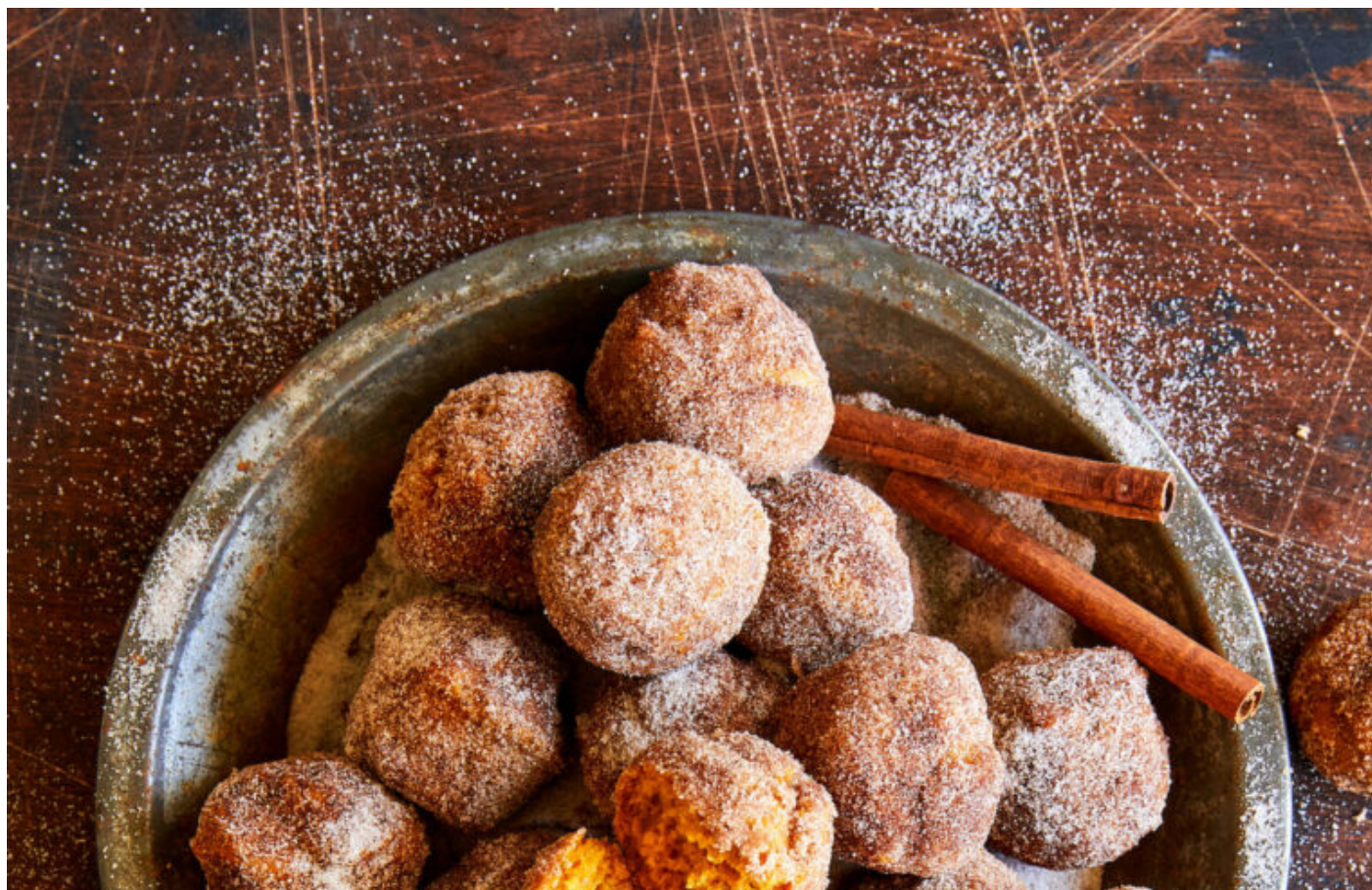
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PUMPKIN DONUT HOLES

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The most irresistible mini pumpkin muffins smothered in cinnamon sugar goodness! Perfect for breakfast, lunch + dinner!





Can you have these for breakfast? Yes. For lunch? Yes. For dinner? Yes, yes, yes.

You can have these bad boys for all the meals.





They are incredibly moist and fluffy with just enough sweetness to balance out with the cinnamon sugar outer layer.

But be careful, their bite-sizedness make these donuts VERY dangerous.





PUMPKIN DONUT HOLES

yield:

24 MINI MUFFINS

prep time:

20 MINUTES

cook time:

15 MINUTES

total time:

35 MINUTES



The most irresistible mini pumpkin muffins smothered in cinnamon sugar goodness! Perfect for breakfast, lunch + dinner!

★★★★★ 4.94 stars (17 ratings)

 PRINT RECIPE

INGREDIENTS:

- 1 3/4 cups all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 1/8 teaspoon ground cloves
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup pumpkin puree
- 1/2 cup milk
- 1/2 cup brown sugar

FOR THE CINNAMON SUGAR TOPPING

- 2 tablespoons ground cinnamon
- 2/3 cup sugar
- 4 tablespoons unsalted butter, melted

DIRECTIONS:

1. Preheat oven to 350 degrees F. Lightly oil a mini muffin pan or coat with nonstick spray.
2. In a large bowl, combine flour, cinnamon, nutmeg, allspice, cloves, baking powder and salt.
3. In a large glass measuring cup or another bowl, whisk together pumpkin puree, milk, brown sugar, canola oil, egg and vanilla.
4. Pour mixture over dry ingredients and stir using a rubber spatula just until moist.
5. Scoop the batter evenly into the muffin tray.
6. Place into oven and bake for 10-12 minutes, or until a tester inserted in the center comes out clean.
7. To make the cinnamon sugar, combine cinnamon and sugar.
8. When the muffins are done, cool for 2 minutes and dip each muffin into the melted butter and then into the cinnamon-sugar mixture.

9. Let cool on a wire rack.

Adapted from [Two Peas & Their Pod](#)



DID YOU MAKE THIS RECIPE?

Tag [@damn_delicious](#) on Instagram and hashtag it **#damndelicious**.

posted on **OCTOBER 21, 2021** under **BREAKFAST, DESSERT, FALL**

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59 COMMENTS

RISA — NOVEMBER 21, 2021 @ 9:28 AM [REPLY](#)



This is a fabulous recipe. I've made it with pumpkin freshly cooked and canned pumpkin. I made it with regular organic white flour and also made it several times using Bob's Red Mill's gluten free flour - both came out perfectly! I have also substituted

BRENDA — NOVEMBER 20, 2021 @ 8:34 AM [REPLY](#)



They look delicious! I like the recipe!!

COURTNEY LOPEZ — NOVEMBER 17, 2021 @ 4:04 PM [REPLY](#)



These are SO good! It was easy to swap to make vegan as well.

KRISTINA BAKER — NOVEMBER 14, 2021 @ 9:04 AM [REPLY](#)



I made these last night and OMG they are amazing!!!! I ❤️ Your website!!!

SONYACOOKS — NOVEMBER 11, 2021 @ 10:17 AM [REPLY](#)



Damn girl! These delicious! Even without the cinnamon sugar but esp with! Love your recipes! Thanks!

CATHERINE — NOVEMBER 6, 2021 @ 8:20 AM [REPLY](#)



WOW! These are so delicious! They are by far the best home-baked treat I have ever made. Perfect for a cool fall morning. Thanks, Chungah! Damn Delicious never

DOREEN — NOVEMBER 2, 2021 @ 12:23 AM [REPLY](#)

I made these tonight and they are delicious!!! It's hard to stop eating them!! Chungah – I am so happy that I stumbled upon your site. This is the 3rd recipe of yours that I have tried and they have ALL been excellent! Thank you!! You have given me inspiration to try new things to cook and bake! Keep up the awesome awesome work! You should have your own cooking show!!

BRUCE STENBERG — OCTOBER 30, 2021 @ 7:04 AM [REPLY](#)

Hi I just made these mini pumpkin muffins I will say first they are very delicious although I didn't pick up as much pumpkin flavor as I thought I would, however, I didn't have unsalted butter so maybe that makes a difference. Will definitely try out your other recipes with anticipation .

RUBINA BAHADOOR — OCTOBER 28, 2021 @ 7:54 PM [REPLY](#)

So easy to make!!
And they are delicious!

IRIS — OCTOBER 28, 2021 @ 4:31 PM [REPLY](#)

They turned out exactly like mini muffins but I don't mind because they're delicious!

SARAH — OCTOBER 27, 2021 @ 6:37 AM [REPLY](#)



I also made them right after receiving the email. Quick and easy and very addictive. I'm planning a second batch today. Yum!!!!

CHRISTINE — OCTOBER 24, 2021 @ 6:29 PM [REPLY](#)



Oh. My. God.

Do not make these if you live alone because you will eat every last one.

LARAMI — OCTOBER 24, 2021 @ 3:02 PM [REPLY](#)



Made this as soon as I got the email yesterday morning...so good!!! My kids loved them



CONNIE — OCTOBER 23, 2021 @ 3:25 PM [REPLY](#)



These were absolutely delicious, and so easy to make!! I wanted something “festive/Halloween-y” for my girls to take as a snack for school. I made a batch with the cinnamon sugar and another without because that’s how tasty and moist these are — they are perfectly yummy on their own. First one of your recipes I make, Chungah, and am inspired to make more! Thank you!

WOW these are delicious!! They won't last long in this house!

SPROCKET — OCTOBER 23, 2021 @ 1:33 PM [REPLY](#)



Got the recipe this morning and made them this afternoon! I had the exact amount of leftover pumpkin. They took about 15 minutes to bake, but that's probably an oven issue. Damn good and an easy recipe! Thank you!

COURTNEY — OCTOBER 9, 2020 @ 11:47 AM [REPLY](#)



I've made these every Thanksgiving for the last 5+ years. They are always a hit and I'm constantly being asked for the recipe. SO delicious, and SO easy to make!

LYNDA DENMAN — JUNE 22, 2020 @ 10:35 PM [REPLY](#)

I would like to try these but live in Australia. I would like to cook a butternut pumpkin and puree it. What is the consistency of the puree?

many thanks

Lynda

BELINDA — OCTOBER 23, 2021 @ 2:09 PM [REPLY](#)

I've used butternut squash, crookneck, and Hubbard in place of pumpkin and all work fine. Just roast the butternut and purée. Hope that helps.

Are these donut holes (rounded by hand) or mini muffins (made in a mini muffin pan)? The photos look like donut holes but the directions to make sound like they are simply mini muffins and therefore, not a round globe. ?????

BEA SMITH — OCTOBER 9, 2018 @ 12:55 PM [REPLY](#)

I teach a cooking class to developmentally handicapped adults. I thought this would be a fun and festive dessert to make today. These little donut holes were delicious. They were fun and easy to make. I will definitely be making these again in the very near future.

CHRIS — DECEMBER 2, 2017 @ 7:27 AM [REPLY](#)

These were amazing. They are so tender and practically melt in your mouth. Thanks for sharing!

DANA — MARCH 25, 2017 @ 6:31 PM [REPLY](#)

These were delicious!

DANA — MARCH 6, 2017 @ 9:39 PM [REPLY](#)

These are absolutely amazing!!! I tried to follow the recipe exactly, despite doubling the recipe, but I think I ended up with a little extra pumpkin, so that went in as well. Can't get over how good they are!! Thanks for sharing!!

SUSAN HUGHES — APRIL 10, 2016 @ 4:16 PM [REPLY](#)

~~Delish! Made for freezer breakfasts but not sure they'll last longer than an hour with f~~

b/c that's my go to for baking except bread.

Thanks for the recipe!!

GINA — DECEMBER 4, 2015 @ 9:33 AM [REPLY](#)

I've made these for my toddler before and they were fantastic. The last two times I've made them they've come out super weird and gross. I can't figure why – has the recipe changed?

CHUNGAH — DECEMBER 4, 2015 @ 2:40 PM [REPLY](#)

Nope – recipe has not changed since it was posted in 2012.

CHELSEA — NOVEMBER 23, 2015 @ 7:58 AM [REPLY](#)

Have you ever baked these the night before, and then coated them in the evening??

CHELSEA — NOVEMBER 23, 2015 @ 7:59 AM [REPLY](#)

Sorry baked in the evening, coated them in the morning!

CHUNGAH — NOVEMBER 23, 2015 @ 7:38 PM [REPLY](#)

I actually have not – they never lasted that long! 😊

MICHAELA — SEPTEMBER 2, 2015 @ 10:56 AM [REPLY](#)

Looks tempting!! 😊

what if you do have a donut hole baking pan, would you bake the recipe for the same amount of time?

CHUNGAH — AUGUST 28, 2015 @ 6:35 PM [REPLY](#)

I had no idea donut hole baking pans existed! I would assume the baking time would be the same but without having tried it myself, I can't really say with certainty. Please use your best judgment.

BAHARE — DECEMBER 26, 2014 @ 4:43 AM [REPLY](#)

Tanks a lot for recpi , dear chungah ♥

SUSAN — DECEMBER 12, 2014 @ 8:04 AM [REPLY](#)

How do you suggest storing these. When I put these in a tin with wax paper moisture built up and caused the coating to get wet & sticky.

CHUNGAH — DECEMBER 12, 2014 @ 10:41 AM [REPLY](#)

These are really best when consumed immediately!

MADELEINE — NOVEMBER 29, 2014 @ 12:31 PM [REPLY](#)

This looks like a fantastic recipe! Last year for Christmas, I got a donut hole maker. Do you think I could use that instead?

CHUNGAH — NOVEMBER 29, 2014 @ 12:41 PM [REPLY](#)

How fun! But I honestly have never used a donut hole maker before so I don't

RACHEL — NOVEMBER 22, 2014 @ 2:30 PM [REPLY](#)

Ground allspice, or whole?

CHUNGAH — NOVEMBER 22, 2014 @ 5:41 PM [REPLY](#)

Rachel, it is best to use ground allspice.

STACY — NOVEMBER 6, 2014 @ 1:49 PM [REPLY](#)

anyone try these with whole wheat flour? That's all I have right now and soooo want to make them!!

SHARON — NOVEMBER 2, 2014 @ 9:22 AM [REPLY](#)

I am going to try these today....they look amazing!! Stupid question though.....how do yours look like donut holes? Don't they come out of the mini muffin pan looking like muffins, or does the dipping in butter round them out?

CHUNGAH — NOVEMBER 2, 2014 @ 10:06 AM [REPLY](#)

Sharon, these do come out of the muffin pan so they are not technically "donut holes" but the butter-cinnamon-sugar mixture rounds them out a little bit!

ROSALYN TANGORRA — OCTOBER 31, 2014 @ 6:49 PM [REPLY](#)

Make today...they got better as the day went on. One of those unusual things that taste better when sit a while! Coated a few with powdered sugar too.

Can this be baked any other way than with a mini muffin pan? I don't have one and really want to make these!!!

CHUNGAH — OCTOBER 22, 2014 @ 11:27 AM [REPLY](#)

Sheree, these are best when baked in a mini muffin pan.

NANCY — OCTOBER 21, 2015 @ 6:39 PM [REPLY](#)

I'm making these in a donut pan!

SHANNON — OCTOBER 4, 2014 @ 8:59 AM [REPLY](#)

Do you think I could substitute coconut oil for the canola oil and coconut milk for the milk? Trying to figure out how to make them a little healthier.

CHUNGAH — OCTOBER 4, 2014 @ 9:09 AM [REPLY](#)

You can certainly substitute coconut oil and coconut milk but I cannot speak for how much this will change the overall taste/texture of the donut holes as further recipe testing is needed.

TIFFANY @BROWARD SAVES — SEPTEMBER 27, 2014 @ 6:54 PM [REPLY](#)

They look amazing! I love the fact that they are baked instead of fried.. Nothing like the smell of nutmeg, allspice and cloves. Thanks for sharing this recipe!

Pingback: [Pumpkin Recipes – Fall Recipes – ALL YOU | Deals, coupons, savings,](#)

LINDSAY — SEPTEMBER 15, 2014 @ 1:59 PM [REPLY](#)

So funny that you were reading my old post from way back in the Philippines! I went back and read it again myself... it's always kind of like reading your own (public) journal or something.

These pumpkin donut holes look like my life. LOVE.

LINDSAY — SEPTEMBER 15, 2014 @ 2:00 PM [REPLY](#)

Or, well, okay, so I'm realizing that this post is almost two years old, but for some reason I just got the pingback for the link TODAY. 2014. LOL. So weird.

Pingback: [128 Sweet & Savory Pumpkin Recipes - Pink Heels Pink Truck](#)

Pingback: [Whole and Heavenly Oven - 110 Pumpkin Eats And Treats](#)

Pingback: [Pumpkin Recipes Part 2 |](#)

Pingback: [Delight-Fall Pumpkin Recipes | Classy & Sassy](#)

Pingback: [Pumpkin Donut Holes | the dessert chronicles](#)

Pingback: Capella Kincheloe Interior Design: 10 BEST FALL PUMPKIN RECIPES



Hey! I'm Chungah.

Come join me in my culinary adventures where we'll be using **simple, fresh ingredients** and transforming them into *sophisticated and elegant meals* for the **everyday home cook.**

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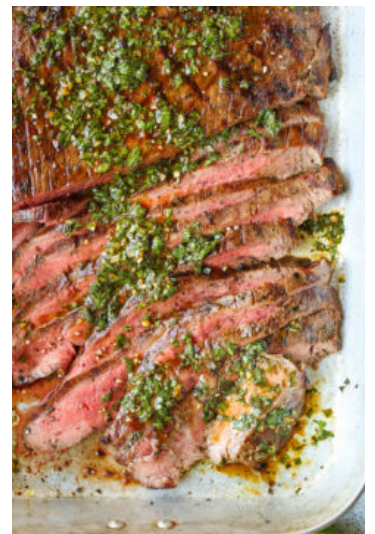


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