

# Pumpkin Cake Donuts

#cooking/recipe

#2019/November

#cooking/for large groups#

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## Pumpkin Cake Donuts

### Ingredients

2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons pumpkin pie spice  
3/4 teaspoon kosher salt  
1/4 teaspoon baking soda  
1 cup granulated sugar, divided  
1/2 cup dark brown sugar, packed  
1/3 cup vegetable oil  
2 large eggs  
1 cup canned pumpkin puree  
2 teaspoons vanilla extract  
3/4 teaspoon ground cinnamon  
1/4 cup unsalted butter, melted

### Process

Preheat oven to 400 degrees F. Coat a donut pan with nonstick spray.

In a large bowl, combine flour, baking powder, pumpkin pie spice, salt and baking soda.

In the bowl of an electric mixer fitted with the paddle attachment, beat 1/2 cup granulated sugar, brown sugar and vegetable oil on medium-high until well combined, about 1-2 minutes. Beat in eggs, one at a time, until well combined. Beat in pumpkin and vanilla until just combined. Gradually add flour mixture to sugar mixture at low speed, beating just until incorporated.

Using a piping bag fitted with a round piping tip or a large Ziplock bag with the corner cut off, pipe the batter evenly into the donut pan. Place into oven and bake for 10-12 minutes, or until donuts are slightly browned and spring back when touched.

In a medium bowl, combine remaining 1/2 cup granulated sugar and cinnamon.

When the donuts are done, cool for 10 minutes and brush the tops with butter, gently tossing in the cinnamon sugar mixture.

## **Nutrition**

**Servings: 12**

Calories:

Fat:

Carbs:

Protein: