

# PUMPKIN MINI DONUTS

RECIPE ADAPTED FROM SHUTTERBEAN

## INGREDIENTS

donuts -

- 1 cup all-purpose flour
- 1/2 t baking soda
- 1 1/2 t ground cinnamon
- 1 t ground ginger
- dash cloves
- dash nutmeg
- 1/4 t salt
- 1 cup pumpkin puree
- 1/2 cup dark brown sugar, packed
- 1 egg
- 1/4 cup vegetable oil
- 1 t vanilla extract

topping -

- 3 T butter
- 1 cup confectioners' sugar
- 3-4 T milk
- 1/2 cup pecans, chopped
- salted caramel sauce

## DIRECTIONS:

1. Preheat your oven to 325F. Spray your donut pan with cooking spray.
2. In a large bowl whisk together the flour, baking soda, spices, and salt. In a medium bowl whisk together pumpkin, sugar, egg, oil, and vanilla. Add wet ingredients to dry and stir until blended and smooth.
3. Transfer batter to a sandwich bag (It won't all fit at once.) Snip the corner and pipe the batter into each donut cup about 1/2 full. Bake for 6 minutes or until donuts spring back when lightly pressed. Transfer donuts to wire rack to cool.
4. Make glaze by melting butter in a small sauce pan over medium heat until 4-5 minutes, or until browned. Pour over confectioners' sugar in a small bowl. Stir in vanilla and milk until smooth and glazey. I had to add milk a couple times while glazing since it firmed up a bit.
5. Dip cooled donuts in glaze. Sprinkle with pecans and drizzle with caramel.