

Maple Pumpkin Doughnuts

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

Baked pumpkin doughnuts are dipped into a maple glaze and finished with some finely chopped pumpkin seeds. What a great way to satisfy your sweet tooth this fall!

Ingredients

— - 1 teaspoon vegetable oil

— or as needed - 1 cup all-purpose flour - 1 teaspoon baking powder - $\frac{3}{4}$ teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon ground ginger - $\frac{1}{4}$ teaspoon ground nutmeg - $\frac{1}{4}$ teaspoon ground allspice - $\frac{1}{4}$ teaspoon salt - ? teaspoon ground cloves - $\frac{1}{4}$ cup light brown sugar - $\frac{3}{4}$ cup pumpkin puree - ? cup vegetable oil - ? cup maple syrup - $\frac{1}{4}$ cup buttermilk - 1 large egg - $\frac{1}{2}$ cup confectioners' sugar - 3 tablespoons maple syrup - $\frac{1}{4}$ cup finely chopped roasted pumpkin seeds

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Grease a doughnut pan with about 1 teaspoon vegetable oil. Sift flour
2. baking powder
3. cinnamon
4. ginger
5. nutmeg
6. allspice
7. salt
8. and cloves together in a large bowl; stir brown sugar into flour mixture until well mixed. Whisk pumpkin puree
9. 1/3 cup vegetable oil
10. 1/3 cup maple syrup
11. buttermilk
12. and egg together in a separate bowl until smooth. Stir pumpkin mixture into flour mixture until batter is just combined. Refrigerate batter for flavors to blend
13. 20 to 40 minutes. Scoop about 1/4 cup batter into each well of the prepared doughnut pan. Bake in the preheated oven until a toothpick inserted into the center of a doughnut comes out clean
14. 9 to 13 minutes. Cool completely in the pan. Loosen edges of each doughnut with a small offset spatula or knife and transfer to a wire rack. Whisk confectioners' sugar and 3 tablespoons maple syrup together in a small bowl until glaze is smooth. Press doughnuts face down into glaze to cover the top completely. Place doughnuts on a wire rack until glaze begins to set
15. 2 to 3 minutes. Sprinkle pumpkin seeds over glaze. Cook's Notes: Depending on the yield of your doughnut pan
16. you may either need 1 or 2 doughnut pans to make this recipe. Oven-roasted pumpkin seeds can be bought in small bags in specialty stores. If you prefer a thinner glaze
17. you can add a small amount of water (about 1/4 teaspoon) and whisk to blend.