



Pumpkin Donuts

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

Yummy baked pumpkin donuts so easy they are great any day of the week

Ingredients

- - 2 cups all-purpose flour - ½ cup brown sugar - 2 teaspoons pumpkin pie spice - 1 ½ teaspoons baking powder - ½ teaspoon salt - ¼ teaspoon baking soda - ¾ cup pumpkin puree - 2 eggs - ¼ cup milk - ¼ cup butter
- softened - 1 cup confectioners' sugar
- sifted - ¼ teaspoon vanilla extract - ½ teaspoon pumpkin pie spice - 4 teaspoons milk
- or as needed

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease 2 baking sheets. Stir flour
2. brown sugar
3. 2 teaspoons pumpkin pie spice
4. baking powder
5. salt
6. and baking soda together in a large bowl. Mix pumpkin
7. eggs
8. milk
9. and butter into flour mixture; beat until completely incorporated. Spoon pumpkin mixture into a pastry bag fitted with a large star tip with a 1/2-inch opening. Pipe 3-inch circles onto prepared baking sheets. Bake in the preheated oven until golden brown
10. about 13 minutes. Remove doughnuts to a wire rack to cool. Stir confectioner's sugar
11. 1/2 teaspoon pumpkin pie spice
12. and vanilla together in a bowl. Gradually stir in enough milk to reach a glaze consistency. Brush glaze over doughnuts with a pastry brush or spoon over the tops.