

Pumpkin Donuts with Brown Sugar Glaze

Makes sixteen donuts



Ingredients

For the Donuts

- 1 $\frac{3}{4}$ cups all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon kosher salt
- 1 teaspoon pumpkin spice
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ cup canola oil
- $\frac{3}{4}$ cup brown sugar, packed
- 2 large eggs, at room temperature
- 1 cup pure pumpkin puree
- $\frac{1}{3}$ cup milk
- 1 teaspoon pure vanilla extract

For the Brown Sugar Glaze

- $\frac{3}{4}$ cup brown sugar, packed
- $\frac{1}{4}$ cup milk
- 1 tablespoon unsalted butter
- $\frac{1}{2}$ teaspoon pure vanilla extract
- 1 $\frac{1}{2}$ cups sifted confectioners' sugar

Steps

1. Preheat oven to 350°F. Prepare two non-stick donut pans by spraying with non-stick spray or brushing with canola oil.
2. In a large bowl whisk together the flour, baking powder, baking soda, salt, pumpkin spice and cinnamon.
3. In a medium-sized bowl whisk together canola oil, sugar, eggs, pumpkin puree, milk and vanilla extract.
4. Make a well in the center of the flour mixture and pour the wet ingredients into the well. Using a spatula, fold ingredients together until just combined. You do not want flour left, but be careful not to overmix.
5. Some people like putting the batter into a large zip top plastic bag and snipping off a corner and piping the batter in the donut pans – but I find that I lose a lot of batter that way. I use a small scooper and scoop a small amount on one side of the donut opening and another scoop on the other side. Then I use a small spoon to drag the batter together to make an enclosed ring. Whatever works for you, fill the donut pans evenly.
5. Bake for 10 minutes or until golden brown. (One way to test if donuts are done is to press your finger on the top of the donut. If it leaves an indentation, they are not done. If the donut bounces back, they are done.)
6. Let cool before removing from pan to completely cool before glazing.
7. For the glaze, combine the brown sugar, milk and butter in a small saucepan over medium-high heat. Make sure you are stirring constantly. Simmer for a few minutes before adding in the confectioners' sugar. Stir well insuring there are no lumps. Remove from heat and add the vanilla extract. Allow the glaze to cool for a few minutes before carefully dipping the tops of cooled donuts into the glaze. If the glaze gets too thick, heat it up again but be careful when dipping. Allow these to cool completely on a parchment-lined baking sheet pan before serving. *These will keep for 2 days in an airtight container.