



# Pumpkin Donuts

A pumpkin treat everyone will enjoy! Made with our Pumpkin Bread Mix.

**Yield:** 12 large donuts, 24 medium or 48 mini donuts

## Ingredients

- 1 bag [Pamela's Pumpkin Bread Mix](#)
- 1 tsp cinnamon
- 1 tsp nutmeg
- 3 eggs, large
- ½ cup butter, melted
- ¾ cup milk
- 2 tsp vanilla

## Directions

Pre-heat oven to 350° with rack in the center of the oven.

Spray donut pans and set aside. This makes 12 large donuts, 24 medium or 48 mini donuts, so if you don't have enough donut pans, use mini muffin or muffin pans for excess batter.

In a large bowl, whisk together Pumpkin Bread Mix and spices. Add all the rest of the ingredients and mix until smooth. For ease of filling donut pans, put batter in a large pastry bag or zip lock plastic bag. Cut ½" off the tip or corner for large donuts, smaller for smaller donuts. Do NOT over fill pan or donuts will go over the sides and lose the donut shape. Bake in oven until donut springs back when touched or until a toothpick comes out clean. Flip donuts on to a rack and let cool.

Baking times:

Large—18 minutes

Medium—15 minutes

Small or mini—10 minutes

Donut holes—10 minutes

Donuts may be sprinkled with powdered sugar, drizzled or dipped in a glaze or a ganache-type frosting and left to set up.

Chef's Note: This recipe also works very well in a Donut Machine. Make batter as directed above and cook according to machine directions.

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