



Pumpkin Pie Donuts

Use a donut pan and bake up these wonderful pumpkin donuts with maple glaze!

Yield: one dozen donuts, or six donuts and 20 donut holes

Ingredients

DONUTS

- 1¾ cups [Baking & Pancake Mix](#)
- ¼ tsp salt
- ¼ tsp baking powder
- 1 tsp pumpkin pie spice
- 1½ tsp cinnamon
- ½ tsp allspice
- 2 TBSP melted butter* or oil
- ½ cup brown sugar
- ¾ cup buttermilk
- 2 eggs, large
- ½ cup plus 2 TBSP canned pumpkin
- 1 tsp vanilla
- *recommended for best results

GLAZE

- 1 cup powdered sugar
- ¼ cup maple syrup
- ½ tsp maple flavoring
- 2 tsp water or milk

Equipment:

- donut pan for regular sized donuts or donut holes

Directions

DONUTS

Whisk together Baking & Pancake Mix, salt, baking powder, and spices. Melt butter, cool slightly, and add sugar, buttermilk, eggs, and vanilla. Mix well to melt sugar. Add pumpkin to liquid ingredients and mix well. Add to dry ingredients and stir well to combine.

Preheat oven to 375°. Spray donut pans lightly with non-stick spray, fill spaces ¾ full (pouring from a 4-cup measuring cup or squeezed out of a pastry bag, or ziplock bag with corner cut off), and bake about 14 to 17 minutes (donuts should spring back when gently touched). Allow to cool a few minutes before gently removing from pan to wire rack to cool.



GLAZE

Mix all ingredients together in a wide, shallow bowl and beat until shiny and smooth. Dunk the tops of the donuts in the glaze and allow to set up before serving.

Chef's Note: For the over-the-top version, use crispy bacon bits on top of the maple glaze. Of course, simply tossing in sugar and cinnamon is a great way to finish these delicious donuts.

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