



Noreen's Kitchen

Maple Glazed

Baked Pumpkin Donuts

Ingredients

Makes 18 to 22 donuts

1/4 cup vegetable oil	2 cups all purpose flour
1/4 cup melted butter	
3 large eggs	
1 1/2 cups granulated sugar	GLAZE
1 1/2 cups pumpkin purée (1-15 ounce can)	2 cups powdered sugar
1 teaspoon vanilla extract	3 tablespoons maple syrup
1 tablespoon pumpkin pie spice	1 teaspoon vanilla extract
1 teaspoons salt	1 teaspoon maple extract
1 1/2 teaspoons baking powder	3 tablespoons milk or cream

Step by Step Instructions

Pre heat oven to 350 degrees.

Prepare two standard donut pans with cooking oil spray

Beat together the oil, melted butter, eggs, sugar, pumpkin, spices, salt, and baking powder until smooth.

Add flour and blend until smooth.

Fill the wells of the donut pans about 3/4 full.

Bake the doughnuts for 15 to 18 minutes, or until a toothpick inserted into the center of one comes out clean.

Remove the donuts from the oven, allow to remain in the pan for 5 minutes.

Remove donuts from the pans and transfer to a rack to cool completely before glazing.

Combine ingredients for the glaze in a bowl large enough to dip the donuts.

Dip the tops of the cooled donuts into the glaze and place back on a rack to drip dry before serving.

**If you don't have doughnut pans, you can bake these in a standard muffin tin; they just won't be donuts. Standard muffin tins should be filled 3/4 full and baked for 20 to 23 minutes.

Enjoy!