

Baked Double Chocolate Donuts

Poetry & Pies

prep time: 5-10 minutes

bake time: 9-11 minutes

total time: 21 minutes

servings: 10-12 (recipe can easily be doubled or tripled)



Ingredients

- 1 cup (136g) all-purpose flour, spooned and leveled
- ¼ cup (25g) unsweetened cocoa powder, sifted
- 1 teaspoon (5g) baking powder
- ½ teaspoon (3g) salt
- ½ cup (120g) pumpkin puree (can sub Greek yogurt)
- 1 large egg, room temperature
- ½ tablespoon (6g) [pure vanilla extract](#)
- 3 tablespoons (42g) melted unsalted butter
- ½ cup (100g) granulated sugar
- ½ cup (85g) chocolate chips

Instructions

1. Preheat your oven to 350F/175C. Grease 12 wells of your [donut pan\(s\)](#) lightly with butter or [baking spray](#).
2. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
3. Using a [large fine mesh sieve](#), sift then whisk together the flour, cocoa powder, baking powder, salt, and cinnamon in a small mixing bowl. Set aside.

4. In a large bowl, whisk together the pumpkin puree, vanilla, and egg until very well combined. Slowly stream in the melted butter while whisking quickly (to prevent scrambling the eggs).
5. Add the sugar to the wet ingredients and whisk for about 1 minute, until the sugar looks partially dissolved. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
6. Add the flour mixture and stir or fold in gently with a rubber spatula until mostly combined. Stir in chocolate chips until fully combined. Don't worry if it's a little lumpy—that will bake out.
7. Spoon into your prepared donut pans. Fill until roughly level with the center hole thingy (I believe that's the technical term).
8. Bake for 9-11 minutes, until a toothpick inserted in one of the middle donuts comes out with some moist crumbs. Check early so they don't over bake—each oven is different. Let cool in pan for about 5 minutes. Serve warm.

Enjoy with your morning coffee!

These will last, well-covered, 2-3 days.