

# Pumpkin Donuts

Poetry & Pies

**prep time:** 5-10 minutes

**bake time:** 9-11 minutes

**total time:** 21 minutes

**servings:** 10-12



## Ingredients

### for the donuts

- 1 ¼ cups (170g) all-purpose flour, spooned and leveled
- 1 teaspoon (5g) baking powder
- ½ teaspoon (3g) salt
- 2 tablespoons (16g) [pumpkin pie spice](#)
- 2 teaspoons (6g) [ground cinnamon](#)
- ½ cup (122g) pumpkin puree
- 1 large egg, room temperature
- ½ tablespoon (6g) [pure vanilla extract](#)
- 3 tablespoons (42g) melted unsalted butter
- ½ cup (100g) granulated sugar

### for the spiced sugar coating

- ½ cup (113g) salted butter, melted
- ½ cup (100g) granulated sugar
- 1 tablespoon (8g) [pumpkin pie spice](#)

## Instructions

1. Preheat your oven to 350F/175C. Grease 12 wells of your [donut pan\(s\)](#) lightly with butter or [baking spray](#).
2. First, make the donuts. 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, baking powder, salt, pumpkin pie spice, and cinnamon. Set aside.
4. In a large bowl, whisk together the pumpkin, vanilla, and egg until very well combined. Slowly stream in the melted butter while whisking quickly (this prevents 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 just 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, 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 just a few minutes while you prep the coating.
9. While the donuts are baking and cooling, whisk together the sugar and pumpkin pie spice for the coating in a shallow, wide bowl (at least twice as wide in diameter as the donut—it makes coating them easier). Melt the butter, being sure it is still hot when you're ready to coat the donuts.
10. Once the donuts are cool enough to handle (or using tongs or a kebab stick to handle them), remove from pan and use a [pastry brush](#) to coat both sides with butter, getting the inside and outer edges on both sides.
11. Immediately place in the sugar bowl and toss to coat, using a spoon or your fingers to coat the sugar on the inside and outer edges. Be sure to coat well, as some will inevitably fall off.

*Enjoy with your morning coffee!*

*These will last, loosely covered, 2-3 days. You can store these in an airtight container to make them last longer, but the cinnamon sugar coating will become a bit soft by the second day due to the moisture in the container.*