

Baked Pumpkin Doughnuts with Maple Cinnamon Glaze by Lynn's Recipes



Lynn demonstrates how to make baked pumpkin doughnuts with maple cinnamon glaze. These are super easy and delicious. Doughnut recipe from shutterbean.

Doughnuts -- Makes 6

Ingredients:

- 1 cup all purpose flour
- ½ teaspoon baking soda
- 1-1/2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon salt
- 1 cup pureed pumpkin
- ½ cup brown sugar, packed
- 1 egg
- ¼ cup vegetable oil
- 1 teaspoon vanilla extract

Heat oven to 325°. Spray a doughnut pan with non-stick cooking spray. Set aside. In a medium bowl, whisk flour, baking soda, cinnamon, ginger and salt. Set aside. In a large bowl, whisk pumpkin, sugar, egg, oil and vanilla until smooth. Add the flour mixture with the pumpkin mixture and blend until smooth.

Spoon batter into a large reusable plastic bag. Cut the corner and squeeze batter into prepared doughnut pan, about 2/3 full. Bake for 13-15 minutes, until doughnuts spring back when lightly pressed. Cool in pan on rack for 3-5 minutes, then carefully turn out directly onto

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rack to cool.

Maple Cinnamon Glaze

- 1-1/2 cups powdered sugar
- ½ teaspoon maple extract or flavoring
- ½ teaspoon cinnamon
- 2-3 Tablespoons milk

In a small bowl, whisk together the powdered sugar, maple extract or flavoring, cinnamon and milk until smooth.

Dip doughnuts in the glaze and place on a rack over a baking sheet so that excess glaze can drip off the doughnut. Decorate with sprinkles, if desired.

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