

# THE CULINARY

*Playground*



## Baked Pumpkin Cake Donuts

*Makes 6-8*

1/4 cup vegetable oil

2 large eggs

3/4 cup granulated sugar\*

3/4 cup pumpkin purée (canned pumpkin)

1/2 teaspoon pumpkin pie spice

1/2 teaspoon salt

3/4 teaspoon baking powder

1 cup All-Purpose Flour

### **Coating**

3 tablespoons cinnamon-sugar

Preheat the oven to 350°F. Lightly grease donut pan.

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

Sift in the flour, stirring just until smooth.

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

Bake the doughnuts for 15 minutes, or until a cake tester inserted into the center of one comes out clean.

Remove the doughnuts from the oven, and after about 5 minutes, loosen their edges, and transfer them to a rack to cool.

While the doughnuts are still warm (but no longer fragile), gently shake them in a bag with the cinnamon-sugar. Cool completely, and store (not wrapped tight) at room temperature for several days.