

## Baked Pumpkin Doughnuts

<http://userealbutter.com/2013/11/24/baked-pumpkin-doughnuts-recipe/>  
modified from [King Arthur Flour](#)

2 tbsps unsalted butter, melted (for the pans)  
1 7/8 cup all-purpose flour (this is 1 3/4 cups plus 2 tablespoons)  
1 1/2 tsps salt  
1 1/2 tsps baking powder  
1/4 cup olive oil  
1/4 cup applesauce  
3 large eggs  
1 1/4 cups sugar  
1 1/2 cups pumpkin purée  
3/4 tsp ground cinnamon  
3/4 tsp nutmeg, freshly grated  
3/4 tsp ground allspice  
3/4 tsp ground ginger  
1/8 tsp ground cloves  
2 tsps vanilla extract

### **cinnamon-sugar coating**

3 tbsps sugar  
1 tbsp ground cinnamon  
4 tbsps butter, melted

### **glaze**

1 1/2 cups confectioner's sugar  
3-4 tbsps milk or water  
2 tsps vanilla extract

**Make the doughnuts:** Preheat oven to 350°F. Brush the doughnut pans with melted butter. Whisk the flour, salt, and baking powder together in a medium bowl until well-blended. In a large bowl, beat the olive oil, applesauce, eggs, sugar, pumpkin, spices, and vanilla extract together. Stir the dry ingredients into the wet ingredients until just smooth. Pipe or spoon the batter into the doughnut molds no more than 2/3 full. Bake 15-18 minutes until a toothpick inserted in the middle of a doughnut comes out clean. Remove from oven and loosen the edges. Turn the doughnuts out onto a cooling rack (the original says after 5 minutes, but I turned them out immediately). Makes 22 doughnuts.

**Cinnamon-sugar coated doughnuts:** Combine the cinnamon and sugar in a resealable plastic bag and shake until well-mixed. Brush melted butter on both sides of a warm doughnut. Toss the buttered doughnut into the bag, seal the bag with plenty of air inside and shake the doughnut around gently until completely coated. Repeat for all doughnuts.

**Glazed doughnuts:** Whisk the confectioner's sugar, milk (or water), and vanilla extract together until the glaze is smooth. Dip top half (or all) of doughnut in the glaze and let dry (15 minutes or so depending on your climate) on a cooling rack. Repeat for all doughnuts. Don't stack the doughnuts until the glaze is completely dry.