



Baked Pumpkin Cinnamon Sugar Donuts/Muffins

*Makes 16 muffins.

*Makes 12 donuts.

3 large eggs

1- 1/2 cups granulated sugar

1 -1/2 cups pumpkin

1 -1/2 teaspoons pumpkin pie spice

1- 1/2 teaspoons salt

1-1/2 teaspoons baking powder

1-3/4 cups + 2 Tablespoons flour

1 teaspoon vanilla

*6 Tablespoons cinnamon sugar

*3 Tablespoons melted butter

Instructions:

Preheat oven to 350 degrees.

-In medium bowl, stir together flour, salt, baking powder, & pumpkin pie spice. Set aside.

-In a large bowl, whisk together pumpkin, oil, eggs, & granulated sugar.

-Slowly add the flour mixture into the pumpkin mixture. Stir until smooth.

-If making muffins, line the muffin/cupcake tins with liners. Fill 3/4 full.

-If making donuts, spray donut pans with non-stick spray. You can use a pastry bag (no tip) or cut the end off of a plastic bag to fill the donut pans. Make sure you that when you cut the plastic bag, the opening isn't too big. You want the opening to be about 1-1/2 inches.

-Bake 16-18 minutes for donuts.

-Bake 18-20 minutes for muffins.

-After the muffins/donuts are baked and still warm: For muffins – brush tops of muffins with melted butter and dip into cinnamon sugar to coat {I used a small to medium size bowl for the cinnamon sugar}. For donuts – in a large bowl, coat both sides of the donut with cinnamon sugar.

