

# THE CULINARY

## Playground



### **Baked Pumpkin Cake Donuts**

*Makes 6-8*

1/4 cup vegetable oil  
1 egg and 2 tablespoon egg beaters  
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

#### **Glaze**

1/2 cup confectioners' sugar  
1 T and 1t cocoa powder  
2 t milk (more as needed)  
1/2 t vanilla

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

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

Sift in the baking powder and flour, stirring just until smooth and no flour streaks remain.

Fill pastry bag with batter and fill 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.

Meanwhile, mix together the ingredients for the glaze in a small bowl. If the glaze is a little too thick, add a splash of milk or as needed to thin it out a little more.  
Dip the tops of each donut into the glaze (then in chocolate sprinkles if desired) and transfer back to the wire rack to let the glaze harden.