

Pumpkin Doughnuts

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Doughnuts:

- 4 cups all purpose flour
- 1 cup packed brown sugar
- 3 tsp baking powder
- 1 ½ tsp cinnamon
- ½ tsp cloves
- ½ tsp ginger
- ½ tsp nutmeg
- 1 tsp salt
- ½ tsp baking soda
- 1 can pumpkin puree
- 4 eggs
- ½ cup milk
- ½ cup butter, softened

Icing:

- 2 cups sifted powdered sugar
- 1 tsp vanilla
- 2/3 cup chopped roasted pecans

1. Sift flour, brown sugar, baking powder, spices, salt and baking soda together and set aside.
2. In a mixing bowl, add pumpkin, eggs, milk, butter, and beat on low speed till combined.
3. Add dry ingredients to mixture.
4. Spoon dough into a pastry bag and pipe onto a lined baking sheet
5. Bake at 375 degrees for 10-12 minutes or until golden
6. Mix powdered sugar, vanilla and milk together in a small bowl
7. With a pastry brush, ice cooled doughnuts
8. While icing is still wet, sprinkle with pecans

Recipe Courtesy of McLeod Farms, www.macspride.com