

# Pumpkin Donuts (vegan)

## Ingredients:

1¾ cups	white whole wheat flour
3 Tbs.	cornstarch
1 tsp.	ground cinnamon
¼ tsp.	ground nutmeg
¼ tsp.	ground ginger
1/8 tsp.	ground cloves
1½ tsp.	salt
2 tsp.	baking powder
½ cup	applesauce
3 Tbs.	water
1½ cups	sugar
2 cups	canned pumpkin



## Sugar Mixture:

1½ cups	sugar
1 tsp.	ground cinnamon

## Directions:

Preheat oven to 350. Spray a donut pan with non-stick cooking spray. Mix flour, baking powder, salt, cornstarch and spices together in a medium bowl. In a separate bowl, combine applesauce, sugar, and pumpkin. Add dry ingredients to wet ingredients and mix until smooth.

Add ¼ cup batter to each donut well. Place in preheated oven and bake at 350 for 16 minutes.

For the coating, mix cinnamon and sugar together. When donuts are done baking, remove from pan and while hot, dip into melted butter until coated and cover with sugar mixture.

**Yields:** 18 Donuts