

# Pumpkin Donuts

## Ingredients:

1¾ cups	all-purpose flour
1 tsp.	ground cinnamon
¼ tsp.	ground nutmeg
¼ tsp.	ground ginger
⅛ tsp.	ground cloves
1½ tsp.	salt
2 tsp.	baking powder
½ cup	applesauce
2 large	eggs
1½ cups	sugar
2 cups	canned pumpkin



## Sugar Mixture:

1½ cups	sugar
1 tsp.	ground cinnamon
½ cup	butter, melted

## Directions:

Preheat oven to 350. Spray a donut pan with non-stick cooking spray. Mix flour, baking powder, salt, and spices together in a medium bowl. In a separate bowl, combine applesauce, sugar, eggs, 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