

Spiced Pumpkin Cake Donuts

1-1/2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1-1/2 teaspoons cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1 cups sugar
2 eggs
1 can pumpkin puree
1 teaspoon real vanilla extract
1/4 cup canola oil
No-stick spray, or butter
Optional - Powdered or granulated sugar, and cinnamon for garnishing

Preheat oven to 350 degrees.
Grease 2 donut pans with
butter or non-stick spray.

Mix dry ingredients in a
bowl and set aside.

Beat sugar and eggs until
frothy. Add pumpkin,
vanilla and oil. Combine
well. Add dry ingredients
and stir gently with a spoon just until combined.



Scoop into a pastry bag, cut off the tip, and pipe into greased donut pans.
Bake 15-20 minutes, or until donuts spring back gently. Remove from pan to
a wire rack. Sprinkle with powdered sugar and cinnamon if desired, or make
a light glaze with powdered sugar, cinnamon and milk - ratios to taste.