

# Baked Pumpkin Doughnuts with Maple Cinnamon Glaze by Lynn's Recipes

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Lynn demonstrates how to make baked pumpkin doughnuts with maple cinnamon glaze. These are super easy and delicious. Doughnut recipe from shutterbean.

**Doughnuts -- Makes 6**

**Ingredients:**

- 1 cup all purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- 1-1/2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- $\frac{1}{4}$  teaspoon salt
- 1 cup pureed pumpkin
- $\frac{1}{2}$  cup brown sugar, packed
- 1 egg
- $\frac{1}{4}$  cup vegetable oil
- 1 teaspoon vanilla extract

Heat oven to 325°. Spray a doughnut pan with non-stick cooking spray. Set aside.

In a medium bowl, whisk flour, baking soda, cinnamon, ginger and salt. Set aside. In a large bowl, whisk pumpkin, sugar, egg, oil and vanilla until smooth. Add the flour mixture with the pumpkin mixture and blend until smooth.

Spoon batter into a large resalable plastic bag. Cut the corner and squeeze batter into prepared doughnut pan, about 2/3 full. Bake for 13-15 minutes, until doughnuts spring back when lightly pressed. Cool in pan on rack for 3-5 minutes, then carefully turn out directly onto

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rack to cool.

## **Maple Cinnamon Glaze**

- 1-1/2 cups powdered sugar
- 1/2 teaspoon maple extract or flavoring
- 1/2 teaspoon cinnamon
- 2-3 Tablespoons milk

In a small bowl, whisk together the powdered sugar, maple extract or flavoring, cinnamon and milk until smooth.

Dip doughnuts in the glaze and place on a rack over a baking sheet so that excess glaze can drip off the doughnut. Decorate with sprinkles, if desired.

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