

CMF's FAMOUS PUMPKIN DOUGHNUTS ~ makes 12 to 18 doughnuts

INGREDIENTS:

Doughnuts

2 $\frac{2}{3}$ cups all purpose flour **OR** gluten-free blend (like *King Arthur Gluten Free All Purpose Flour*)

2 cups sugar

2 $\frac{2}{3}$ tsp baking powder

1 tsp cinnamon

$\frac{1}{2}$ tsp pumpkin pie spice

$\frac{1}{2}$ tsp salt (**LEAVE OUT** if using *Earth Balance soy free buttery sticks* and/or aquafaba)

1 egg plus 1 yolk (2 whole eggs if GF) **OR** 1 $\frac{1}{2}$ Tbsp aquafaba, 3 Tbsp applesauce or canned pumpkin, 2 tsp powdered egg replacer (like *Ener-G* or *Namaste*)

$\frac{2}{3}$ cups milk **OR** unsweetened non-dairy milk like soy or almond

$\frac{2}{3}$ cups buttermilk **OR** $\frac{2}{3}$ cup non-dairy milk with 1 tsp apple cider vinegar stirred in

$\frac{1}{3}$ cup canned pumpkin

2 $\frac{2}{3}$ Tbsp melted butter **OR** dairy-free margarine (*Fleischmanns* unsalted margarine, [Smart Balance](#) or *Earth Balance soy free buttery sticks*)

2 $\frac{2}{3}$ tsp vanilla

Spiced sugar mixture:

1 stick melted butter **OR** dairy-free margarine (I recommend [Smart Balance](#) or *Fleischmanns* unsalted margarine for this part)

1 $\frac{1}{2}$ cups sugar

1 tsp cinnamon

1 tsp pumpkin pie spice

DIRECTIONS: Preheat oven to 350 degrees. Spray silicone doughnut moulds thoroughly with non-stick spray, place on cookie sheet and set aside while oven preheats. Whisk together dry ingredients in a large bowl. Add wet ingredients except melted butter and vanilla. Stir until just combined, then fold in melted butter and vanilla. Scrape batter into a large plastic piping bag. Snip off the end and quickly fill each doughnut cavity about $\frac{2}{3}$ full. (If you have to do multiple batches, just fold over the tip and store the piping bag in a tall glass or jar until the second batch is ready to go). Bake about 20 to 25 minutes, until a toothpick inserted into the tallest doughnut comes out clean. Remove from oven and transfer the doughnut mould to a wire rack right away (the hot baking sheet will continue to cook them otherwise). Allow doughnuts to sit in moulds for 5 minutes before turning out onto wire racks to cool completely. Dip each doughnut first in a bowl with melted butter, then roll in another bowl containing spiced sugar mixture. Allow to dry on wire racks.