

Pumpkin Cake Doughnut Holes

With their brilliant orange color, moist, delightful pumpkin flavor, these baked (not fried) doughnuts are the perfect on-the-go breakfast for a crisp autumn day.

1/2 cup vegetable oil
3 large eggs
1 1/2 cups granulated sugar
1 1/2 cups pumpkin purée (canned pumpkin)
1 1/2 teaspoons ground cinnamon, and cloves
1/4 teaspoon each ground nutmeg, and ginger
1 1/2 teaspoons salt
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1 3/4 cups flour

Coating

1/3 cup sugar and 2 teaspoons cinnamon

Lightly spray with PAM a nonstick donut hole pan. If you don't have doughnut hole pan, you can bake these in mini muffin tins; they just won't be doughnut holes. Beat together the oil, eggs, sugar, pumpkin, spices, salt, baking powder and baking soda until smooth. Add the flour, stirring just until smooth.

Fill the wells of the doughnut hole pans almost full. If you're making muffins, fill each well about 3/4 full; the recipe makes about 4 dozen donut holes, so you'll need to bake in several batches. Be sure to spray the pan between batches.

Bake 8-10 minutes in 350o oven until the donut holes are firm when touched or until a cake tester inserted into the center of one comes out clean. If you're making muffins, they'll need to bake for longer. Remove from pan and immediately gently shake them in a bag with the cinnamon-sugar (a brown paper lunch bag works well). Cool on racks. If you've made muffins, sprinkle their tops heavily with cinnamon-sugar. Cool completely, and wrap airtight; store at room temperature for several days. If they are stored and get a bit sticky, shake again in the bag of cinnamon sugar.

Yield: 4 dozen donut holes.