

Brown Butter Baked Pumpkin Donut Cruller

Yields 6 donuts



Ingredients

Donuts

- ½ stick (¼ cup) salted butter
- 1 cup all-purpose flour, sifted
- 1 teaspoon baking powder
- ⅛ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves
- ⅛ teaspoon ground ginger
- ¼ + ⅛ cup packed light brown sugar
- 1 large egg
- ¼ cup water
- 1 tablespoon heavy cream
- ½ cup pumpkin puree

Glaze

- ½ cup powdered sugar, sifted
- 1 tablespoon milk or Coffee Mate's Pumpkin Spice Creamer

Assembly

Spoon the glaze over the cooled donuts or dip the donuts into the glaze. Allow to set for about 10 minutes.

Notes

*To maintain the hole in the middle. If using a donut pan, fill ¾ full.

Directions

Donuts

1. Melt the butter in a medium sauce pan over medium heat. Once the butter bubbles, begin whisking occasionally to prevent from bubbling over. Once the butter foams, whisk vigorously until golden brown bits form. Remove from heat immediately to prevent burning. Pour into a small bowl and set aside to cool.
2. Preheat oven to 350°F. Grease a mini-bundt pan or doughnut pan with non-stick spray.
3. In a large bowl, whisk together the flour, baking powder, baking soda, cinnamon, cloves, and ginger. Set aside.
4. In a small bowl, whisk together the sugar, egg and brown butter. In another small bowl, combine the water and cream and set aside.
5. Pour the egg and water mixture into the flour mixture and add the pumpkin puree. Stir until a thick batter forms.
6. Fill the prepared bundt pans about ½ way full (about 6 tablespoons), making sure not to cover the divider*. Smooth out the surface.
7. Bake for 16-18 minutes, or until a toothpick inserted comes out clean. Allow to cool in the pan for 5 minutes. Then, flip onto a cooling rack to cool completely.

Glaze

Whisk together the ingredients. For a thinner consistency, add more milk or creamer.