



# Pumpkin doughnuts

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 tbsp instant yeast  
1/2 cup warm water  
2 tbsp sugar  
1 cup mashed pumpkin  
3 cups flour  
pinch of salt  
1 tbsp milk powder  
1 tsp bread softener  
1/2 tsp cinnamon  
1 tbsp butter or margarine

For dusting:  
cinnamon sugar

## Instructions

1. Mix sugar, yeast and water, let it turn frothy. This will take a min or so.
  2. In a mixing bowl, mix pumpkin, flour, salt, softener, cinnamon and butter.
  3. Pour yeast mixture into flour and knead to a soft dough. Dust flour if needed.
  4. Leave dough to rest for an hour until double in size.
  5. Place dough on floured surface and knead for 1 min. Cut into few pieces and roll into a stick. Twist the stick to tie a knot.
  6. Leave to rest again.
  7. Heat a fryer and deep fry dough at 375 F for 1/2 min and turn.
  8. Drain on kitchen towel.
  9. Dust doughnuts with cinnamon sugar and serve warm.
-

---