

Bailee's favorite PUMPKIN SPICE DONUT HOLES

Ingredients

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| 2 Cups of flour | 1 1/4 Cups of pumpkin puree |
| 3/4 Cups of sugar | 1 Egg |
| 2 Teaspoons of baking powder | 2 Tablespoons of melted butter |
| 2 Teaspoons of pumpkin pie spice | Oil, for frying |
| 1 Teaspoon of salt | Cinnamon sugar mix |

Instructions

1. In a large bowl, mix together flour, sugar, baking powder, pumpkin pie spice, and salt
2. In a separate bowl, mix together pumpkin puree, egg, and butter
3. Pour wet mixture into dry mixture & stir together until fully mixed
4. Heat oil in frying pan to 325°F
5. While oil is heating up, use your hands to shape and roll the pumpkin donut dough into balls. Putting oil on your hands makes it easier.
6. Fry the dough balls until golden brown, about 4-5 minutes
7. Drain them on a paper towel and immediately toss them into a cinnamon sugar mix
8. Enjoy!