



SEVILLE ORANGE PUMPKIN MAPLE GLAZED DONUTS



SERVES: 8 | PREP TIME: 15M | COOK TIME: 20M

VEGETARIAN

INGREDIENTS:

Dry Ingredients:

- 1 Cup All Purpose Flour
- 1 Tsp Baking Powder
- ¼ Tsp Baking Soda
- 1 Tsp Ground Cinnamon
- ¼ Tsp Ground Nutmeg
- 1 Tsp Pumpkin Pie Spice
- ¼ Tsp Ground Cloves
- ¼ Tsp Kosher Salt

Wet Ingredients:

- 2 Tbsp Crofter's Organic Just Fruit Seville Orange Fruit Spread
- 2 Tbsp Pumpkin Puree
- 2 Tbsp Unsalted Butter
- 1/3 Cup Light Brown Sugar
- ¼ Cup Milk
- ½ cup Greek Yogurt
- 1 Tsp Vanilla Extract

Glaze:

- 2 Tbsp Maple Syrup
- 1 Tbsp Crofter's Organic Just Fruit Seville Orange Fruit Spread
- 1-2 Tbsp Milk
- 1 Cup Confectioners' Sugar

Garnish:

- Orange Zest

DIRECTIONS:

1. Preheat the oven to 350°F and lightly spraying a donut pan with non-stick spray or lightly coat with olive oil. Set aside.
2. In a large mixing bowl, combine all of the dry ingredients and mix together well using a whisk. Set aside. In another large mixing bowl, combine all of the wet ingredients and bring together using a whisk or spatula. Add the wet ingredients to the dry and bring together using a spatula until just combined. Be careful not to overmix. The donut batter will be thick.
3. Add the donut batter to the prepared donut pan using a piping bag and fill each well up about halfway. Place the donuts into the prepared oven and bake for 20 minutes or until golden brown.
4. While the donuts are baking, we can make the glaze. In a small bowl, combine all the glaze ingredients and whisk together using a fork or small whisk until smooth. Depending on how thick you like your glaze, you can add less or more milk. Place in the fridge until ready.
5. When the donuts are done, remove from the oven and allow to cool on a wire rack before removing from the pan. Once cooled, remove from the pan, and gently coat the top of each donut with the prepared glaze and garnish with a sprinkle of fresh orange zest. Enjoy immediately or place in the fridge for 1 hour to set the glaze. Enjoy!