

DINNERLY



Glazed Pumpkin Spice Latte Donuts with Sprinkles

 30-40min  2 Servings

Pumpkin spice-flavored treats come in all shapes and sizes—all (almost) equally great. Although a classic latte usually does the trick, we found ourselves craving a donut to go with it. So it only felt natural to make them into one! Is this the autumnal mashup of the century? We think so. We've got you covered! (2p-plan serves 6; 4p-plan serves 12—nutrition reflects 1 donut)

WHAT WE SEND

- 5 oz self-rising flour ³
- ¼ oz warm spice blend
- ¼ oz espresso powder
- 5 oz granulated sugar
- 15 oz can pumpkin purée
- 5 oz confectioners' sugar
- 1 oz mixed sprinkles ⁴

WHAT YOU NEED

- kosher salt
- 7 Tbsp butter, softened ¹
- 1 large egg ²
- vanilla extract

TOOLS

- 6-cup donut tin
- stand or handheld electric mixer
- microwave

ALLERGENS

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 370kcal, Fat 15g, Carbs 56g, Protein 3g



1. Prep equipment & batter

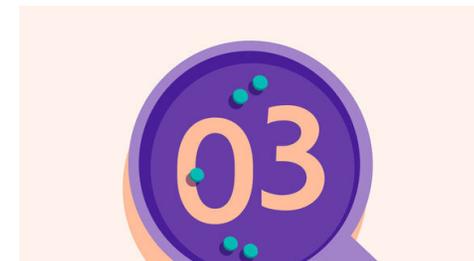
Preheat oven to 350°F with a rack in the center. Lightly grease a 6-cup donut tin (Don't have one? See step 6!).

In a medium bowl, whisk to combine $\frac{3}{4}$ cup flour, 2 teaspoons warm spice, $\frac{1}{2}$ teaspoon espresso powder, and $\frac{1}{4}$ teaspoon salt.



2. Make batter

Using stand mixer or handheld mixer, beat **5 tablespoons softened butter** with $\frac{1}{2}$ cup granulated sugar until pale and fluffy, 3–4 minutes. Add $\frac{1}{4}$ cup pumpkin and 1 large egg. Mix to combine; scrape down sides of bowl as you go. While mixing, add $\frac{1}{2}$ teaspoon vanilla and $\frac{1}{4}$ cup water (batter may look lumpy). Slowly add flour mixture until just combined (do not over mix).



3. Bake donuts

Transfer **batter** to a resealable plastic bag; cut a $\frac{1}{2}$ -inch opening in one corner. Pipe into prepared donut tin until cups are $\frac{3}{4}$ full.

Bake on center oven rack until firm to the touch, browned around the edges, and a toothpick inserted in the center comes out clean, 18–20 minutes.



4. Make glaze

While **donuts** cool, microwave **2 tablespoons butter** in a medium bowl until melted. Add **confectioners' sugar** and **2 tablespoons water**. Thin with **1 teaspoon water** at a time until **glaze** drops from whisk in thick ribbons.

In a small bowl, combine **remaining warm spice** and $\frac{1}{4}$ teaspoon espresso powder.



5. Glaze & serve

Working one at a time, carefully dip rounded side of **donut** in **glaze** until fully coated. Transfer to a wire rack set over a baking sheet, glaze-side up. While glaze is still wet, top donuts with **a light sprinkle of espresso-warm spice mixture**, then **sprinkles**.

Let **glaze** set before serving **pumpkin spice latte donuts**. Enjoy!



6. No donut tin?

No problem! Make pumpkin spice latte muffins instead. Simply fill a regular cupcake or muffin tin halfway with batter, then continue as instructed.