TAYLOR & COLLEDGE

Pumpkin Donuts with Vanilla Sugar



Preparation: 30 mins
Portions: 18 Portions

Ingredients

For the donuts

3 Large Eggs
2 tbsp Taylor & Colledge Vanilla Bean Extract
340 g Pumpkin Puree
300 g Plain Flour
1.5 tsp Baking Powder
1 tsp Ground Cinnamon
0.5 tsp Ground Nutmeg
150 g Light Brown Sugar Light
100 g Granulated Sugar
120 ml Sunflower Oil

For the vanilla sugar

200 g Granulated Sugar
1 Taylor & Colledge Organic Vanilla Pods

Preparation

1. Preheat the oven to175°C (350°F).
2. In a mixing bowl, whisk together the flour, baking powder, cinnamon, and nutmeg. Create a well in the center of the mixture and set aside.
3. In another large bowl, whisk together the brown sugar, granulated sugar, canola oil, eggs, pumpkin puree, and vanilla extract until well combined.
4. Gradually add the dry ingredients into the wet ingredients, folding with a silicone spatula until there are no streaks of flour (slightly lumpy batter is fine).
5. Spray three 6-well donut pans (18 wells total) with non-stick spray. Spoon or pipe the batter into the wells, filling each about ¾ full.
6. Bake for 15–18 minutes, or until a toothpick inserted into the center comes out clean. Let the donuts cool on a baking rack.
7. To make the vanilla sugar, cut the vanilla bean pod in half lengthwise and scrape out the seeds. Mix the seeds and the sugar in a blender – be careful not to blend too much, you don’t want powdered sugar.
8. Once the donuts are slightly cooled, add them to the vanilla sugar and coat.