

Pumpkin Doughnuts with Salted Caramel Sauce

220g plain flour
2 teaspoons baking powder
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon allspice
A pinch of ground cloves
75ml sunflower oil
110g light brown sugar
1 large egg
1 teaspoon vanilla extract
225g pumpkin puree, homemade or from a tin
120ml milk
100g butter, melted
200g granulated sugar
2 tablespoons ground cinnamon

Preheat oven 200C. Spray your doughnut moulds with baking spray and set aside.

In a medium bowl mix together flour, baking powder, cinnamon, nutmeg, allspice, and cloves. In a separate bowl whisk together oil, brown sugar, egg, vanilla, pumpkin and milk until smooth. Add dry ingredients to wet ingredients and mix until just combined. Divide batter evenly among the doughnut holes. Bake for 10-12 minutes or until a toothpick comes out clean.

While the doughnuts bake, melt butter in one bowl and combine granulated sugar and cinnamon in another bowl. Remove doughnuts from oven and cool for 2 minutes. Dip each one in melted butter and then roll in cinnamon sugar to coat. Serve warm or at room temperature dipped into the salted caramel sauce (recipe below). **These can be simply baked in mini muffin tins as well.**

Salted Caramel Sauce

200g granulated sugar
90g salted butter, room temperature cut up into 6 pieces
120ml double cream
1 teaspoon salt

Heat granulated sugar in a medium saucepan over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon. Sugar will form clumps and eventually melt into a thick brown, amber-coloured liquid as you continue to stir. Be careful not to burn. Once sugar is completely melted, immediately add the butter. Be careful in this step because the caramel will bubble rapidly when the butter is added. Stir the butter into the caramel until it is completely melted, about 2-3 minutes. A whisk helps if you find the butter is separating from the sugar. Very slowly, drizzle in the cream while stirring. Allow the mixture to boil for 1 minute. It will rise in the pan as it boils. Remove from heat and stir in 1 teaspoon of salt. Allow to cool down before using.