**Pumpkin Donut Holes**

**Ingredients:**
1 cup AP flour
¾ whole wheat flour
2 tsp baking powder
1 tsp pumpkin pie spice
½ tsp salt
½ tsp nutmeg
¾ cup pureed pumpkin
½ cup brown sugar
1/3 cup vegetable oil
1 tsp vanilla
1 egg
½ cup milk

**OPTIONAL TOPPINGS**

**Chocolate Glaze:**
10 oz melting dark chocolate
1 cup cream

**Cinnamon Sugar**
1/3 cup sugar + 1 tsp cinnamon

**Optional decorating items:**
Powdered Sugar, M&M’s, 2 tbsp unsalted butter, melted; Pretzels, Red icing, Cream cheese frosting

**Preparation:**
1. Pre-heat oven to 350°F. Whisk flours, spice, salt and nutmeg together in a medium bowl.
2. Whisk pumpkin, brown sugar, oil, vanilla, egg & milk in large bowl. Add dry to wet and mix well.
3. Spray a mini muffin pan with baking spray. Portion out by 1–2 tbsp into muffin cavities until all batter is used. Bake ~10–12 minutes.

4. Roll in cinnamon sugar, powdered sugar or dip in chocolate sauce. Decorate as desired for eye balls and spiders. (See video for reference)