

Cinnamon Sugar Pumpkin-Shaped Doughnuts

PREP

30 min

RISE

1½-2¼ hrs

MAKES

10-12

Ingredients

DOUGH

- 3½ cups all-purpose flour
- ½ cup granulated sugar, divided
- 1 tsp salt • 2¼ tsp active dry yeast
- 1 cup whole milk, warm (105-110°F)
- 1 large egg • ¼ cup softened butter
- 1 tsp vanilla extract

COATING & FINISH

- 1 cup sugar • 2 tsp ground cinnamon
- Vegetable or canola oil, for frying
- Food-safe cotton twine; pretzel or cinnamon-stick stems



Instructions

- 1** Bloom yeast. Combine warm milk, yeast and 1 tbsp of the measured ½ cup sugar. Rest 5-10 min, until foamy.
- 2** Mix dough. Whisk flour, remaining dough sugar and salt. Add yeast mixture, egg, butter and vanilla; mix into a shaggy dough.
- 3** Knead. Knead on a lightly floured surface 8-10 min until smooth and elastic. Add flour 1 tbsp at a time only if very sticky.
- 4** First rise. Place in a greased bowl, cover and rise 1-1½ hours, until doubled.
- 5** Shape. Divide into 10-12 balls. Loosely wrap each with food-safe cotton twine to create pumpkin sections; allow room to expand.
- 6** Second rise. Set on parchment-lined sheets. Cover loosely and rise 30-45 min, until puffy.
- 7** Fry. Heat 2-3 inches of oil to 350°F. Fry 2-3 at a time, 1½-2 min per side, until golden. Drain on a rack for 1 min.
- 8** Finish. Snip off all twine. Combine coating sugar and cinnamon; roll warm doughnuts in it. Add a pretzel or cinnamon-stick stem.

Tip These are pumpkin-shaped doughnuts; the dough does not contain pumpkin. Keep the twine loose for the rise and remove every piece before serving.