

## Bite-Sized Pumpkin Donut Holes That Will Make Your Fall Extra Sweet

Cinnamon Sugar Pumpkin Donut Holes



**OVEN**  
**350°F**

**TIME**  
**10 mins**

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### INGREDIENTS

For the Donut Holes:

- 1 1/2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1/4 cup packed brown sugar
- 1 tbsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1/4 tsp ground cloves
- 1/2 cup canned pumpkin puree (not pumpkin pie filling)
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 large egg
- 1 tsp vanilla extract

For the Cinnamon Sugar Coating:

- 1/4 cup granulated sugar
- 1 tbsp ground cinnamon

Step-by-Step Instructions:

1. Preheat and Prep:
2. Mix the Dry Ingredients:
3. Mix the Wet Ingredients:
4. Combine Wet and Dry Ingredients:

5. Fill the Mini Muffin Tin:

6. Bake the Donut Holes:

7. Roll in Cinnamon Sugar:

Serve & Enjoy!:

My Tips for the Best Pumpkin Donut Holes:

Use fresh spices - Since spices lose their potency over time, using fresh cinnamon, nutmeg, and cloves will make a noticeable difference in flavor.

Don't overmix the batter - Stir just until the ingredients are combined to keep the texture light and fluffy.

Coat while warm - Rolling them in cinnamon sugar while they're still warm helps the sugar stick better.

Double the batch - These disappear fast! If you're making them for a crowd, consider doubling the recipe.

What to Serve with Pumpkin Donut Holes:

Hot Coffee or Espresso - The slight bitterness balances the sweetness perfectly.

## DIRECTIONS

1. **Preheat and Prep:** Preheat your oven to 350°F (175°C). Grease or spray a mini muffin tin with non-stick spray to prevent sticking.
2. **Mix the Dry Ingredients:** In a large mixing bowl, whisk together the flour, granulated sugar, brown sugar, baking powder, baking soda, salt, cinnamon, nutmeg, ginger, and cloves. This ensures even distribution of spices throughout the batter.
3. **Mix the Wet Ingredients:** In another bowl, whisk together the pumpkin puree, milk, vegetable oil, egg, and vanilla extract until smooth and well combined.
4. **Combine Wet and Dry Ingredients:** Gradually add the wet ingredients to the dry ingredients, stirring gently until just combined. Be careful not to overmix-the batter should be thick but smooth.
5. **Fill the Mini Muffin Tin:** Using a small cookie scoop or spoon, divide the batter evenly into the mini muffin tin, filling each cup about 2/3 full.
6. **Bake the Donut Holes:** Bake for 10-12 minutes, or until a toothpick inserted into the center comes out clean. The tops should be set and lightly golden.
7. **Allow the donut holes to cool in the pan for about 5 minutes, then transfer them to a wire rack.**
8. **Roll in Cinnamon Sugar:** In a small bowl, mix together the granulated sugar and ground cinnamon for the coating.
9. **While the donut holes are still warm (but not too hot to handle), roll each one in the cinnamon sugar mixture until fully coated. The warmth helps the sugar stick perfectly.**

10. **Serve & Enjoy!:** These donut holes are best enjoyed fresh and warm, but they're just as delicious at room temperature. Serve them with a cup of coffee, apple cider, or a pumpkin spice latte for the ultimate fall treat!
11. **My Tips for the Best Pumpkin Donut Holes:** Use fresh spices - Since spices lose their potency over time, using fresh cinnamon, nutmeg, and cloves will make a noticeable difference in flavor.
12. **Don't overmix the batter -** Stir just until the ingredients are combined to keep the texture light and fluffy.
13. **Coat while warm -** Rolling them in cinnamon sugar while they're still warm helps the sugar stick better.
14. **Double the batch -** These disappear fast! If you're making them for a crowd, consider doubling the recipe.
15. **What to Serve with Pumpkin Donut Holes:** Hot Coffee or Espresso - The slight bitterness balances the sweetness perfectly.
16. **Apple : Cider -** A classic fall pairing that enhances the warm spice flavors.
17. **Whipped : Cream or Maple Glaze -** If you want to take these up a notch, drizzle them with a maple glaze or serve with a side of whipped cream for dipping.
18. **FAQs (From My Kitchen to Yours):** Q: Can I make these ahead of time?A: Yes! You can store them in an airtight container at room temperature for up to 2 days or refrigerate them for up to 5 days. To reheat, pop them in the microwave for about 10 seconds.
19. Q: Can I freeze them?A: Absolutely! Freeze them in an airtight container for up to 2 months. When ready to enjoy, thaw at room temperature and reheat for a few seconds before serving.
20. Q: Can I make these without a mini muffin tin?A: If you don't have a mini muffin tin, you can use a regular muffin tin and bake them for 15-18 minutes instead. They'll be slightly larger but just as delicious.
21. Q: Can I fry these instead of baking?A: While this recipe is designed for baking, you can try frying small spoonfuls of batter in hot oil at 350°F (175°C) for about 2-3 minutes per side. Roll in cinnamon sugar immediately after frying.
22. **Why You'll Love These Pumpkin Donut Holes:** These Cinnamon Sugar Pumpkin Donut Holes are everything you love about fall in one perfect bite. They're soft, full of warm spices, and coated in just the right amount of cinnamon sugar. Plus, they're so easy to make-no frying required!
23. **Whether you're making them for a weekend brunch, a cozy fall gathering, or just because, these little bites of fall bliss will quickly become a seasonal favorite.**
24. **Give them a try and let me know how they turn out! And if you put your own spin on them-maybe adding a maple glaze or a pumpkin spice drizzle-I'd love to hear about it. Happy baking!**

