Baked Pumpkin Donut Holes

**YIELD:** Makes 24 donut holes (mini muffins)

INGREDIENTS:

*For the Donuts:*

1 cup all-purpose flour

3/4 cup whole wheat flour

2 teaspoons baking powder

1/2 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1/2 teaspoon allspice

1/8 teaspoon ground cloves

1/3 cup applesauce

1/2 cup light brown sugar

1 large egg

1 teaspoon vanilla extract

3/4 cup canned pumpkin puree (not pumpkin pie filling)

1/2 cup milk

*For the Coating:*

1/4 cup unsalted butter, melted

1/2 cup granulated sugar

1 1/2 tablespoons cinnamon

DIRECTIONS:

Preheat oven 350° F. Spray one 24-cup or two 12-cup mini muffin tins with baking spray and set aside.

In a medium bowl, whisk together flour, baking powder, salt, cinnamon, nutmeg, allspice and cloves.

In a separate large bowl whisk together applesauce, brown sugar, egg, vanilla, pumpkin and milk until smooth. Add dry ingredients to wet ingredients and mix until just combined.

Divide batter evenly among muffin cups. Bake for 10-12 minutes, or until a toothpick comes out clean.

While the muffins bake, melt butter in one bowl and combine granulated sugar and cinnamon in another bowl. Remove muffins from oven and cool for 2 minutes.

Dip each muffin in melted butter, then roll in cinnamon sugar to coat. Serve muffins warm or at room temperature.

Enjoy!