

SPICED SQUASH DOUGHNUTS



Yields:

18 - 24 portions

INGREDIENTS

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| 5 cups | All-Purpose Flour |
| 2 1/2 tsp | Baking Powder |
| 1/2 tsp | Baking Soda |
| 1 tsp | Salt |
| 2 1/2 tsp | Pumpkin Pie Spice (cinnamon, ginger, lemon peel, nutmeg, cloves, and cardamom) |
| 2 | Large Eggs |
| 2 cups | Sugar, divided into 1 cup portions |
| 1/2 cup | Light Brown Sugar, firmly packed |
| 1 cup | Buttermilk |
| 2 tbsp | Butter, melted |
| 1 tbsp | Vanilla Extract |
| 1 cup | BC Squash Puree |
| 1/2 tsp | Cinnamon |
| 2 quarts | Canola Oil, for frying |

DIRECTIONS

1. In a large bowl whisk together flour, baking powder, baking soda, salt, and pumpkin pie spice.
2. In a large bowl with an electric mixer, or the bowl of a stand mixer, combine eggs, 1 cup sugar, and brown sugar, beating until combined and slightly foamy. Add buttermilk, melted butter, vanilla, and squash puree. Stir until smooth. Slowly add flour mixture and stir until just incorporated. Divide dough into two balls. Wrap in plastic wrap then flatten into discs. Refrigerate for at least two hours.
3. Flour a large work surface. Take one of the discs and turn out the dough to coat with flour, sprinkling the surface of the dough with flour to lessen stickiness. (Note the dough is sticky). Gently pat the dough to about 1/2-inch thick. Use a floured 3-inch doughnut cutter to cut out doughnuts and place cut doughnuts on a well-floured sheet of parchment paper.
4. Fry until a deep golden brown on both sides (about 2 minutes per side) Once cooled slightly, toss with remaining sugar and cinnamon. Serve immediately.

