

## *Filled Pumpkin Spice Donut Holes*



### Dough Ingredients

3 cups All-purpose flour  
1 tsp. ground ginger  
2 tsp. ground cinnamon  
½ tsp. salt  
½ tsp. ground nutmeg  
¼ cup powdered milk  
1 tbsp. baking powder  
1/3 cup pumpkin puree  
2 eggs  
1 tsp. vanilla extract  
½ water

2/3 cups milk

2 tbsp. melted shortening

### Filling Ingredients

8 oz. cream cheese, at room temperature

1 tbsp. vanilla extract

½ cup powdered sugar, sifted

### Coating

1 cup granulated sugar

4 tbsp. ground cinnamon

### For Frying

2-3 quarts vegetable or canola oil

### Procedure

1. Preheat large pot fill only ½ way with oil or countertop fryer filled to manufacturer's recommendations to 375°F.
2. Sift together the flour, salt, cinnamon, ginger, nutmeg, powdered milk, and baking powder. In a separate bowl, whisk together pumpkin, eggs, vanilla, water, milk and melted shortening until smooth. Add this while whisking to the bowl of dry ingredients. Stir to incorporate thoroughly. Let rest 5 minutes.
3. Mix together coating ingredients in one bowl. Mix together filling ingredients in another bowl.
4. Using a small portion scoop or two large spoons carefully drop large balls of dough in the hot oil. Only do a few at a time, being careful not to overcrowd the oil. When the dough floats to the top, flip over the dough balls to fry on the other side. Cooking frying donuts until all the batter is used up. If you are frying on the stove use a candy or deep fry thermometer to monitor the heat.
5. When brown on both sides remove from oil and place briefly on a paper towel. (if not sure if they are cooked all the way through, carefully break one open to see if the dough is cooked through, keeping in mind how hot they are).
6. Put donut holes into the cinnamon sugar to coat.
7. Then, place the filling into a pastry bag or a plastic sandwich bag with a tip cut off. Make a small incision in the donut with a small knife. Fill each donut with approximately 1-2 tsp. filling.
8. Enjoy immediately.

Yields 2-3 dozen donut holes.

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