

From Real Estate to Recipes!
OCTOBER FEATURE RECIPE

Pumpkin Spiced Donuts

Ingredients:

- 1-3/4 Cups All-Purpose Flour
- 2 tsp baking powder
- 1/2 tsp. Salt
- 1/2 tsp. Cinnamon
- 1/2 tsp. Nutmeg
- 1/8 tsp. Ground Cloves
- 1/3 Cup Vegetable Oil
- 1/2 Cup Brown Sugar
- 1 Egg
- 1 tsp. Vanilla Extract
- 3/4 Cup Pumpkin
(Fresh or canned-Not
Pumpkin Pie Filling)
- 1/2 Cup Low-fat Milk



Directions:

1. Preheat oven to 350°. Spray donut pan with nonstick spray.
2. Combine in bowl: Flour, baking powder, Salt, cinnamon, nutmeg, cloves. Whisk until combined.
4. In separate bowl combine: oil, sugar, egg, vanilla, pumpkin & milk. Whisk until combined.
5. Add dry ingredients to wet ingredients; mix until just combined.
6. Fill donut pan troughs to about 3/4 full. Tap the pan on the counter gently to try to remove any bubbles & help it settle.
9. Bake for about 15 minutes until donuts have risen & are firm to the touch.
10. Serve warm with powder sugar or let cool and make an icing glaze with milk & powdered sugar.

From My Home To Yours
Compliments of
Tina Ferlindes

From real estate to recipes, you're officially a member of my VIP club! Once a month, you will receive a card, featuring one of my family's favorite recipes or a client's savory recipe. The spirit of home begins with family and close friends. Sharing time, developing relationships and making connections are often centered around a home-cooked meal! I hope that my monthly recipe enhances the time your family spends together. So from my home to your home, and my family to your family...

bon appetit!

Send your recipes and referrals to...

Tina Ferlindes



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