

# Bestwood



# Clevercooks

# BAKED OATMEAL DONUTS



## INGREDIENTS

- 1/4 cup pumpkin seeds
- 1/2 cup dried cranberries
- 1 1/4 cups all-purpose flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 3/4 cup old fashioned oats
- 1 egg
- 1/4 cup vanilla greek yogurt
- 1/2 cup water
- 3/4 cup brown sugar

## PREP TIME

- Prep | 15 m
- Cook | 15 m
- Ready in | 30 m
- Serves 14

## PROCEDURE

- 01** Preheat oven to 350° F. Spray donut pans with cooking spray. Combine greek yogurt and water in a bowl, and set aside.
- 02** Get a large bowl and combine ALL the DRY ingredients. Get a smaller bowl and combine ALL the WET ingredients. Add the yogurt/water mixture to this bowl.
- 03** Pour the wet ingredients into the dry ingredients, and stir to combine. Fill the piping bag with batter. Pipe into each donut cavity. *\*If you are not piping the batter, just use a spoon to fill the cavity.*
- 04** Bake for 12-15 minutes until done. You can check the doneness with a cake tester. Remove from oven, let cool slightly and remove donuts from pan onto cooling rack.