

*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 appetite!**

*Send your recipes and referrals to...*

Tina Ferlindes



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