Carrot Cake Donuts with Cream Cheese Frosting

Ingredients

For the Donuts
- 1 C whole wheat flour
- 1 C all-purpose flour
- ½ C brown sugar
- ¼ C sugar
- 2 tsp baking powder
- ¼ tsp salt
- 1½ tsp cinnamon
- ½ tsp nutmeg
- ¼ tsp allspice
- ¼ C butter, melted and cooled
- 2 eggs
- 1 C non-fat milk
- 1 tsp vanilla extract
- 1 C shredded carrot

For the Frosting
- 4 oz ⅓ of the fat cream cheese
- 2 tbsp butter, softened
- ½ C confectioner’s sugar
- ½ tsp vanilla extract
- ⅛ tsp salt
- *If you like a lot of frosting, you may want to double the recipe.

Instructions
1. Preheat oven to 350. Spray donut pan with non-stick cooking spray.
2. In a large bowl, whisk together flours, sugars, baking powder, salt, cinnamon, nutmeg, and allspice.
3. In a small bowl, whisk together butter, eggs, milk, and vanilla extract. Add wet ingredients to dry ingredients and stir until combined. Stir in shredded carrot.
4. Pour batter into a pastry bag or a ziploc bag with the corner cut off. Fill donut cavity about ½ full.
5. Bake for 8-10 minutes or until edges just start to turn light golden brown. Allow donuts to cool for 2 minutes in the pan before removing to a wire rack to cool completely.
6. While donuts are cooling, start preparing the frosting.
8. Spread frosting over the top of cooled donuts. Best served the same day.
9. Store leftovers in the refrigerator.