Mini Pumpkin Pecan Baked Donuts

1 cup canned pumpkin

2 eggs

1/2 cup vegetable oil

1/3 cup water

1 1/2 cups sugar

1 3/4 cups flour

1 teaspoon baking soda

3/4 teaspoons salt

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

1/8 teaspoon cloves

2 cups powdered sugar

3 Tablespoons maple syrup

1/2 cup chopped pecans

Whisk together pumpkin, eggs, oil, water, sugar, baking soda, salt, cinnamon, nutmeg and cloves.

Gently fold in flour.

Spoon batter into a gallon sized ziploc bag.

Pipe into greased donut pan.

Bake 9 minutes at 350.

Stir together maple syrup and powdered sugar.

Dip donuts in icing mixture and then sprinkle with chopped pecans.