



STRAWBERRY DONUTS



SERVES:

12

PREP TIME:

10M

COOK TIME:

15M

VEGETARIAN

INGREDIENTS:

Donuts:

1/3 Cup Crofter's Organic Premium Strawberry Fruit Spread

2 Cups All Purpose Flour

2 Tsp Baking Powder

1/2 Tsp Baking Soda

1 Tsp Salt

2/3 Cup Granulated Sugar

2 Large Eggs

1/2 Cup Milk

1/2 Cup Greek Yogurt

4 Tbsp Melted Butter

1 Tsp Vanilla Extract

Glaze:

1/2 Cup Crofter's Organic Premium Strawberry Fruit Spread

2 Cups Powdered Sugar

1 Tbsp Milk

DIRECTIONS:

1. Preheat oven to 350°F. Lightly spray your donut pan with a thin layer of nonstick cooking spray. Set aside.
2. In a large mixing bowl, mix the flour, baking powder, baking soda, and salt using a whisk. Set the dry ingredients aside. In a separate bowl, combine the sugar, eggs, milk, yogurt, butter, vanilla extract and the Crofter's Organic Premium Strawberry Fruit Spread using a hand mixer. Set aside.
3. Pour the wet ingredients into the dry and mix until just combined. Transfer the donut batter over to a piping bag and gently pipe the batter into the donut wells. Fill each well up just over halfway. Repeat until all the batter is used.
4. Place the donuts in the oven and bake for 13 -15 minutes. When finished, allow the donuts to cool completely before removing them from the pan.
5. While the donuts are cooling, we can prepare the glaze. Combine the Crofter's Organic Premium Strawberry Fruit Spread, powdered sugar, and milk. Mix using a whisk.
6. Dip each top of the donut into the glaze and place on a wire rack over a large baking sheet. When the glaze has set these donuts are ready to eat, enjoy!