



MINI DOUGHNUTS

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Servings: 24 mini doughnuts

My Mom made us fried doughnut holes, long before they were even “a thing.” Now, using Regina’s Farm Kitchen® Blueberry Lemon, Peach Vanilla Bean and Triple Berry Artisan Fruit Spreads and this simple recipe, you can make scrumptious stuffed doughnut muffins for your family, too!

WHAT YOU NEED

8 tbsp. butter
2/3 c. superfine sugar, plus extra to dust
1 1/2 c. plain all-purpose flour
1 tsp. baking soda
1/2 c. plain yogurt

2 eggs
2 tsp. vanilla bean paste or vanilla extra
1 jar of Regina’s Farm Kitchen
Blueberry Lemon Artisan Fruit Spread
Peach Vanilla Bean Artisan Fruit Spread
and Triple Berry Artisan Fruit Spread



SPECIAL EQUIPMENT

One 24-hole mini muffin tray
2 disposable piping bags
1 pastry brush

INSTRUCTIONS

Preheat oven to 400° F. Melt butter in a pan over medium heat. Use pastry brush to grease all the holes in the muffin tray with some of the melted butter.

Place the sugar, flour and baking soda in a bowl and combine. In another small bowl, mix the remaining melted butter with the yogurt, egg and vanilla.

Pour the wet ingredients into the dry ingredients and gently fold them together until well mixed. Using a teaspoon, divide the mixture into the 24 holes in the muffin tray. Bake for 7–8 minutes or until risen and golden brown.

While the muffins are baking, spoon the jam(s) into the two piping bags, and snip the ends off with scissors. Remove the hot doughnut muffins from the oven and let cool. After they’ve cooled, roll them in powdered sugar.

With a skewer, make a small hole in the bottom of each doughnut muffin and pipe jam inside. These are best enjoyed the same day. Trust me, there won’t be any left!

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