



Berry Donut Muffins

with Raspberry Jam & Strawberry Sugar



40-50min



2 Servings

Making donuts from scratch just got a “hole” lot easier. No “knead” to roll out the dough and make a big mess frying. Scoop the batter into muffin tins, fill with raspberry jam, and into the oven they go. Finish them off by rolling them in a homemade strawberry sugar. We’ve got you covered! (2p-plan makes 5 muffins; 4p-plan makes 10 muffins)

WHAT WE SEND

- 1 pkg all-purpose flour ¹
- 5 oz granulated sugar
- ¼ oz baking powder
- 3 (½ oz) raspberry jam
- ½ oz freeze dried strawberries

WHAT YOU NEED

- butter ⁷
- neutral oil
- kosher salt
- 1 large egg ³
- ⅓ cup milk ⁷
- vanilla

TOOLS

- 6-cup muffin tin
- microwave

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 380kcal, Fat 17g, Carbs 54g, Protein 4g



1. Mix dry ingredients

Preheat oven to 350°F with a rack in the center. Grease a 6-cup muffin tin with **butter** or oil.

In a large bowl, mix together **1 cup flour**, **½ cup granulated sugar**, **1 teaspoon baking powder**, and **½ teaspoon salt**.



2. Make muffin batter

Separate **1 large egg yolk** from **white**; discard white. To bowl with **flour mixture**, stir in **egg yolk**, **⅓ cup milk**, **3 tablespoons oil**, and **½ teaspoon vanilla** until just combined.

Scoop **1 heaping tablespoon batter** into 5 of the 6 muffin tin cups. Using a greased teaspoon, make a small indentation in the center of batter (be careful not to touch bottom of tin).



3. Assemble muffins & bake

Evenly divide **all of the raspberry jam** into holes in **batter** (about ¾ teaspoon each). Evenly divide remaining batter over top of jam. Using a teaspoon or greased finger, press down to seal batter so jam is completely covered.

Bake until edges are golden and top is firm to the touch, 20–25 minutes. Set tin with **muffins** on a wire rack to cool, 8–10 minutes.



4. Make strawberry sugar

While **muffins** bake and cool, transfer **strawberries** to a resealable plastic bag. Using a rolling pin or heavy mallet, finely crush into a pink dust (if berries are too wet, add to a blender with **¼ cup granulated sugar** and blend until pulverized). Add **remaining sugar** and shake to combine.

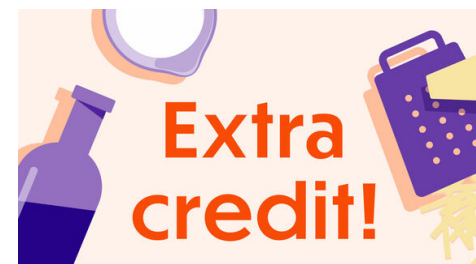
In a microwave-safe bowl, microwave **3 tablespoons butter** until melted.



5. Dust & serve

Place **strawberry sugar** on a plate. Brush **muffins** all over with **melted butter**, then roll in **strawberry sugar** until coated.

Serve **berry donut muffins** rolled in a second coating of **strawberry sugar**, if desired. Enjoy!



6. Stick with strawberry!

Not a fan of raspberry? That's okay! Swap out the raspberry jam for strawberry jam and stick to the strawberry theme.