



## Yogurt Crumb Cake Doughnuts

with Glaze



2h



2 Servings

Why be basic and make a crumb cake when you can make crumb cake doughnuts? They're more fun to eat, they're light and fluffy thanks to Greek yogurt (did someone say added protein?), AND they're just so gosh-darn adorable. We've got you covered! (2p-plan makes 6 doughnuts, 4p-plan makes 12 doughnuts)

## WHAT WE SEND

- 2 oz dark brown sugar
- ¼ oz ground cinnamon
- 2 (5 oz) all-purpose flour <sup>2</sup>
- 5 oz granulated sugar
- ¼ oz baking powder
- 4 oz Greek yogurt <sup>3</sup>
- 2½ oz confectioners' sugar

## WHAT YOU NEED

- nonstick cooking spray
- 8 Tbsp butter <sup>3</sup>
- kosher salt
- vanilla extract
- 1 large egg <sup>1</sup>
- milk <sup>3</sup>

## TOOLS

- 6-cup doughnut (or muffin) tin
- handheld electric mixer or stand mixer with paddle attachment
- rimmed baking sheet

## COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

## ALLERGENS

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

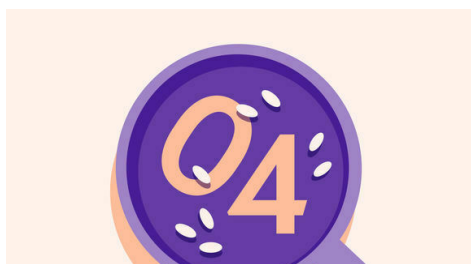
Calories 390kcal, Fat 16g, Carbs 55g, Protein 6g



### 1. Make crumb topping

Preheat oven to 350°F with a rack in the center. Lightly grease a 6-cup doughnut tin (or muffin tin) with **nonstick cooking spray**.

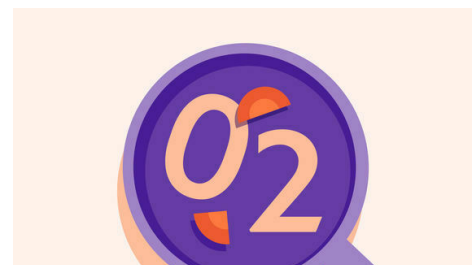
In a small bowl, whisk together **¼ cup brown sugar**, **⅛ teaspoon cinnamon**, **4 tablespoons melted butter**, and **a pinch of salt**. Using a spatula, stir in **½ cup flour** until mixture resembles thick, cohesive dough. Set aside until step 3.



### 4. Bake doughnuts

Using your fingers, break up **crumb topping dough** into pea-sized pieces. Sprinkle over **batter**; press gently to adhere.

Place tin on a rimmed baking sheet; bake on center oven rack until **doughnuts** are puffed up, firm, and a toothpick inserted into center comes out with a few moist crumbs, 14–17 minutes. Let cool completely in tin.



### 2. Cream butter & sugar

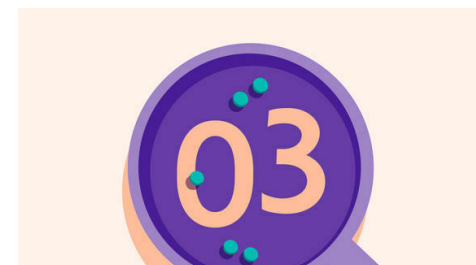
In bowl of stand mixer with paddle attachment (or using handheld mixer), add **½ cup granulated sugar**, **1¼ teaspoons baking powder**, **4 tablespoons softened butter**, **1 teaspoon vanilla**, and **¼ teaspoon salt**; beat on high speed until pale and fluffy, 3–4 minutes. Mix in **1 large egg**; scrape down sides of bowl.



### 5. Make glaze & serve

In a small bowl, whisk together **confectioners' sugar**, **1 tablespoon milk**, and **¼ teaspoon vanilla** until a smooth **glaze** forms. Remove cooled doughnuts from tin; transfer to a wire rack placed on a rimmed baking sheet.

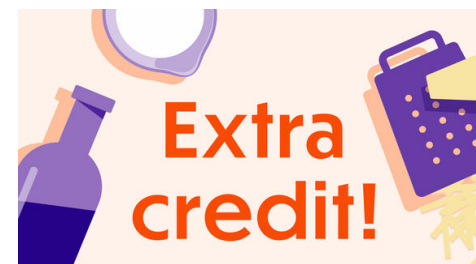
Drizzle **yogurt crumb cake doughnuts** with **glaze** and serve. Enjoy!



### 3. Add yogurt & flour

To same bowl, add **yogurt** and mix until combined. Mix in **⅓ cup flour** on low speed; mix in another **⅓ cup flour** until just combined and no dry streaks of flour remain (batter should be fairly thick; do not over mix).

Transfer to a resealable plastic bag; cut a ½-inch opening in one corner. Pipe **batter** into prepared doughnut (or muffin) tin, filling cups halfway.



### 6. Crazy for crumbs?

We love a crumb topping on just about anything, so lucky for us, it's super easy to store to use later! Just keep it in the freezer in an airtight container or resealable bag, then pull it out for pies, cakes, fresh fruit, or ice cream.