THE J.M. SMUCKER Co

# Filled Baked Doughnuts

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 45 mins | 12 mins | 36 | N/A |

## Ingredients

- **Doughnut:**
- 1 can (354 mL) warmed **Carnation®** Regular, 2% or Fat Free Evaporated Milk (105°-115°F / 40°-56°C)
- 1 pkg (8 g / 2 1/4 tsp) active dry yeast
- 2 tbsp (30 mL) butter, melted
- 2/3 cup (150 mL) granulated sugar
- 3 eggs
- 6 cups (1.5 L) **Robin Hood®** Best for Bread Flour

  **Robin Hood**® Best for Bread Homestyle White Flour

- 1 tsp (5 mL) salt
- 1/2 tsp (2 mL) cinnamon
- **Topping:**
- 1 1/2 cups (375 mL) granulated sugar
- 1 tsp (5 mL) cinnamon
- 1/2 cup (125 mL) butter, melted
- **Filling:**
- 1/2 cup (125 mL) **Smucker's®** Simple Blends® Fieldberry Fruit Spread

## Directions

**Step 1:**

Doughnut: Combine evaporated milk and yeast in large bowl. Stir in butter and sugar. Add eggs, flour, salt and cinnamon. Stir just until flour is incorporated.

If the milk is too cold or too hot, the yeast won't work. Let your kids use a thermometer to check the temperature - it should be approximately 105°-115°F / 40°-56°C.

**Step 2:**

Beat dough in a large bowl of an electric mixer until well combined, about 5 minutes. Dough will still be sticky.

**Step 3:**

Transfer dough to a well floured surface and with floured hands, knead until it forms a loose ball.

Let your kids flour up their hands and help knead the dough. As the gluten starts to work from the kneading, they'll be able to feel the dough get smoother and more elastic.

**Step 4:**

Place in a large greased bowl, cover and let rise in a warm place until it doubles in size, about 1 hour. Line baking sheets with parchment paper.

**Step 5:**

Punch down dough and roll it out 1/2" (1.3 cm) thick on lightly floured surface. Cut out doughnuts using a 2 1/2" (6 cm) round cookie cutter.

**Step 6:**

Transfer to prepared baking sheets. Cover with a kitchen towel and let rise another 30 minutes.

**Step 7:**

Preheat oven 375°F (190°C).

**Step 8:**

Bake doughnuts in preheated oven for 10 to 12 minutes or until bottoms are golden. Remove from oven and let cool, 1 to 2 minutes.

**Step 9:**

Topping: Mix, in a medium bowl, sugar and cinnamon. Brush each doughnut with melted butter then toss into the sugar mixture to coat.

**Step 10:**

Filling: Fill a piping bag fitted with a round tip with fruit spread. Insert into doughnut and squeeze.

These doughnuts are filled with fun! Have your helpers fill them using the piping bags.

## Images

