THE J.M. SMUCKER Co

Doughnut Muffins

Prep Time	Cook Time	Serves	Difficulty
10 mins	35 mins	12	N/A

Ingredients

- **Muffins:**
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tbsp (15 mL) baking powder
- 1/4 tsp (1 mL) baking soda
- 3/4 tsp (4 mL) salt
- 3/4 cup (175 mL) **Carnation®** Regular or 2% Evaporated Milk
- 1/3 cup (75 mL) plain yogurt
- 1/2 cup (125 mL) All Vegetable Shortening
- 1/4 cup (50 mL) softened unsalted butter
- 3/4 cup (175 mL) granulated sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 2 cups (500 mL) grated apple
- **Topping:**
- 1 cup (250 mL) granulated sugar
- 1 tbsp (15 mL) ground cinnamon
- 1/4 cup (50 mL) melted unsalted butter

Directions

Step 1:

Muffins: Preheat oven to 350°F (180°C). Line a 12-cup muffin pan with paper liners.

Step 2:

Combine flour, baking powder, baking soda and salt in a large mixing bowl. In a separate medium mixing bowl, mix evaporated milk and yogurt.

Do your kids know why it’s important to mix all the dry ingredients together before blending them with the wet ingredients? When the dry ingredients are already mixed, you don’t have to stir as much to blend in the liquid ingredients. This prevents over mixing and your batter becoming stiff.

Step 3:

Beat, in a separate bowl, shortening, butter and sugar together until light and fluffy. Add in eggs, beating well after each addition. Add vanilla.

Step 4:

Add, with mixer on low, flour and yogurt mixtures to shortening mixture, starting and ending with flour mixture and scraping down between each addition. Fold in apple.

Step 5:

Scoop batter into prepared muffin cups.

Have your kids use an ice cream scoop to add the batter into the prepared muffin cups. Not only is it fun, it’s less mess too.

Step 6:

Bake in preheated oven for 30 to 35 minutes or until firm to the touch. Let cool in pan on a wire rack for 5 minutes.

Try different methods of keeping track of the clock, like setting the oven timer or using an hourglass.

Step 7:

Topping: Combine, in a small bowl, sugar and cinnamon.

Step 8:

Brush, while muffins are still hot, with melted butter. Roll each muffin in cinnamon sugar until thoroughly coated. Best served warm.

While the butter is still melted, your kids can sprinkle extra sugar on top to add a sweet special touch.

Images

