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) **Five Roses®** All Purpose Bleached White 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.

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.

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.

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.

Images

