



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

