

## **Donut Mini Muffins with Your Favorite Jam**

### **Ingredients:**

7 tbsp butter

1/3 cup fine sugar, plus extra to dust

¾ cup plain all-purpose flour

½ tsp baking soda

¼ cup plain yogurt

1 egg

1 tsp vanilla extract

Your favorite jam

### **Special Equipment:**

24 hole mini muffin pan

Disposable piping bag. (A plastic sandwich bag will also work)

### **Preparation:**

1. Preheat oven to 400 degrees.
2. Melt the butter in the microwave or in a pan over medium heat.
3. Use a pastry brush to grease all the holes of the muffin tray with some of the melted butter.
4. Place the sugar, flour and baking soda in a bowl and combine.
5. In a small bowl, mix the remaining melted butter with the yogurt, egg and vanilla.
6. Pour into the dry ingredients and gently fold them together until just incorporated.
7. Divide the mixture among the 24 holes in the muffin tray using a teaspoon.
8. Bake for 7-9 minutes or until golden brown and risen.
9. While the muffins are baking, spoon the jam into the piping bag and snip the end off with a pair of scissors.
10. When the donuts are done, remove them from the muffin pan and roll them in fine sugar.
11. Make a small hole in the bottom of each one with a skewer and pipe jam into the center of the donuts.
12. These are best enjoyed fresh from the oven.