NORTH FORK BAKED STRAWBERRY FROSTED DONUTS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6-donuts

1 cup all-purpose flour
6 tablespoons granulated sugar
1 teaspoon baking powder
4 tablespoons vanilla Greek yogurt (or you can use plain or strawberry)
2 tablespoons whole milk
1 egg
½ teaspoon pure vanilla extract
1 tablespoon unsalted butter, melted

Strawberry frosting:
1-2 strawberries
1/2 tablespoon strawberry jam
1 cup confectioners' sugar
Optional: red sprinkles

Directions:

- Preheat oven to 325 degrees F
- Spray donut pan (or muffin pan) with non-stick spray and set aside
- In a large bowl, mix together flour, sugar, and baking powder and set aside
- In a small bowl, whisk together the yogurt, milk, egg, vanilla, and melted butter
- Slowly mix wet ingredients into dry until just combined – do not overmix
- Use a pastry bag fitted with a large round tip (or a Ziploc bag with a corner cut off) to pipe the batter into a 6-donut pan about 2/3 full
- Bake 8-11 minutes until the donuts are set and golden brown – they will spring back when touched
- Allow to cool slightly before removing from pan, about 5 minutes
- To make the frosting, slice strawberries and puree with 1/2 tablespoon strawberry jam
- Slowly stir in 1 cup confectioners' sugar, adding more if needed to reach the desired consistency and coloring
- Dip donuts into strawberry frosting 1-2 times, depending on how thick you like them frosted and top with sprinkles, if desired
- Donuts are best served immediately - Leftovers keep well covered tightly at room temperature for up to 2 days or frozen for up to 2 months

- In the kits-
- Bag 1-Flour, Sugar and Baking Powder
- Bag 2-Confectioners' Sugar
- Bag 3- Red Sprinkles
- Watch video and use exact ingredients for best results