



Light and airy, these donuts can be filled with any jam you have on hand. They are tender and have a great crumble with just the right amount of sweetness. Take them up a notch by using a tart jam like sour cherry. Or how about a bit of peanut butter with jam for a PB&J donut? They are so easy to make, you can make a different version every week.

Jam-Filled Donuts

Ingredients

1 2/3 cup flour
2 teaspoons baking powder
1/8 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon nutmeg
2 tablespoons butter, melted
2 tablespoons vegetable oil
3/4 cup sugar
2 eggs
1 teaspoon vanilla extract
3/4 milk
1 tablespoon lemon juice
1/4 cup jam of choice
1/4 cup confectioners sugar

Instructions

Preheat oven to 425°F and spray a square baking tin with non-stick cooking spray. Set aside.

Mix together the milk with the lemon juice and set aside for 10 minutes. In the meantime, whisk together the flour, baking powder, baking soda, salt, nutmeg, and sugar in a large mixing bowl and set aside. In a separate bowl, whisk the eggs, vegetable oil, and vanilla extract. Add the egg mixture to the dry ingredients followed by the milk mixture. Using a fork, combine until just blended. Add the melted butter and mix until just incorporated. The mixture will be a little loose.

Spoon into the prepared pan and bake for 10 minutes or until the top is golden brown and a toothpick inserted in the middle comes out clean. Let cool on wire racks for a few minutes.

Using a large piping tip, press down into the center of the donut. Use your fingers to tear out the circle and cut off the bottom of the part removed so you are left with just the cooked top. Fill each cavity with the jam (I used sour cherry to add a bit of tartness to offset the sweet) and then place the cover on top. Dust with confectioners sugar.

Makes 12 donuts.