

Chanukah Recipes

Baked Jelly Donut Muffins

Ingredients

Dough

1/2 cup white sugar

1/4 cup margarine or butter, melted (or non-dairy substitutes)

3/4 teaspoon ground nutmeg

1/2 cup skim milk or non-dairy alternative (vanilla soy milk works great!)

1 teaspoon baking powder

1 cup all-purpose flour

Filling

Raspberry jam

Topping

1/4 cup margarine or butter, melted

1/2 cup white sugar

1 teaspoon ground cinnamon

Instructions

1. Preheat oven to 375 degrees F (190 degrees C).
2. Grease or line 24 mini-muffin cups or 12 regular muffin cups
3. Make the dough: Mix sugar, margarine, and nutmeg in a large bowl.
4. Stir in the milk, then mix in the baking powder and flour until just combined.
5. Place a spoonful of filling in each cup, then a small scoop of jam, then another scoop of filling so that the prepared muffin cups are about 3/4 full.
6. Bake in the preheated oven until the tops are lightly golden and spring back when touched, 15 to 20 minutes for mini muffins, 20-30 for big.
7. While muffins are baking, place 1/4 cup of melted margarine in a bowl.
8. In a separate bowl, mix together 1/2 cup of sugar with the cinnamon.
9. Remove muffins from their cups, dip each muffin in the melted margarine, and roll in the sugar-cinnamon mixture.
10. Let cool and serve.

