

## Vanilla Donuts w/Strawberry Shortcake Crumble Topping

### Donut:

1 ½ C Flour  
¾ tsp Baking Powder  
½ tsp Salt  
½ C Sugar  
1 Egg, room temperature  
½ Greek Yogurt or Sour Cream  
3 ½ T Milk  
2 T Butter, melted  
1 ½ tsp Vanilla Extract

### Glaze:

2 T Milk  
½ tsp Vanilla Extract  
1 C Powdered Sugar

### Crumble:

1 3oz pkg Strawberry Gelatin Powder  
1 3oz pkg Vanilla Instant Pudding Mix  
½ C Unsalted Butter, softened  
1 C Flour, divided

### Crumble:

In a small bowl, combine the strawberry gelatin mix, 4 T butter and ½ C Flour. Use a fork and mix ingredients together until a crumble forms. In a separate small bowl, combine vanilla pudding mix, 4 T butter and ½ C flour. Use a fork and mix ingredients together until a crumble forms. Spread both crumbles on a cookie sheet lined with parchment paper - lightly mix the crumbles together. Bake at 350 degrees for 10 minutes, careful not to burn the crumble. Remove from oven and let cool.

### Donut:

Preheat oven to 400 degrees. Spray donut pan with baking spray. In an electric mixing bowl, add flour, baking powder, salt and sugar. Mix well. Add egg, yogurt, milk, butter and coconut extract. Mix until combined. Don't overmix. Pipe batter into donut pan ¾ full. Bake for 8 - 10 minutes. Cool in pan for a few minute and flip onto cooling rack

### Glaze:

In a small bowl, mix powdered sugar, vanilla extract and milk. If the glaze is too thin, add more sugar; if it is too thick, add more milk. Glaze cooled donuts and top with Strawberry Shortcake Crumbles.