



WEEKLY
RECIPE

Strawberry-lemon baked donuts



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Prep 24 min / Cook 16 min / Cool 10 min / Serves 6

4 3 3

Nonstick spray

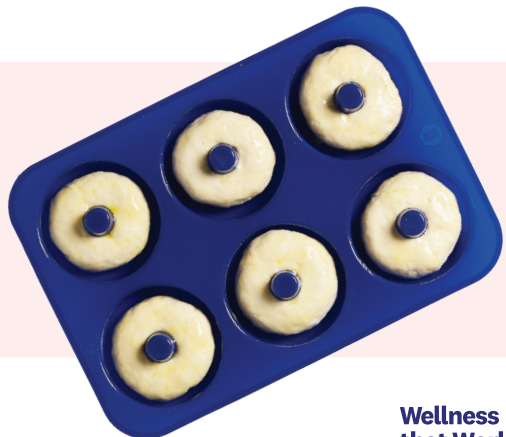
- 1 large egg
- 2 tbsp granulated sugar
- $\frac{1}{4}$ cup low-fat (1%) milk
- 2 tbsp fresh lemon juice
- 1 tsp vanilla extract
- $\frac{3}{4}$ cup all-purpose flour
- 2 tsp finely grated lemon zest
- 1 tsp baking powder
- $\frac{1}{2}$ tsp table salt
- $\frac{1}{3}$ cup fresh strawberries, cut into very small pieces
- $\frac{1}{3}$ cup roughly crumbled freeze-dried strawberries
- 1 tbsp powdered sugar

1. Preheat oven to 350°F. Lightly coat a 6-slot silicone donut pan ($\frac{1}{4}$ -cup capacity each) with nonstick spray.
2. In large bowl, whisk together egg and granulated sugar. Add milk, lemon juice, and vanilla; whisk well.
3. Add flour, lemon zest, baking powder, and salt; stir well. Add fresh strawberries to batter; gently fold to incorporate.
4. Evenly divide batter among prepared pan with spoon (or you can place batter in zip-close plastic bag, cut off a corner, and pipe into pan).
5. Bake 16 minutes; let cool in pan, about 10 minutes. Using knife, gently nudge donuts around edges to remove from pan.
6. When cool, sprinkle with freeze-dried strawberries; dust with powdered sugar.

SERVING SIZE: 1 donut

Hole in one

Want in on a sweet secret? Our 2-Ingredient Dough Bagel Kit doubles as a delightful donut pan. Get yours in Studios or at WW.com/shop.



Vegetarian Nut-free

**Wellness
that Works™**