



## Mini Pumpkin Spice Doughnut Muffins

### Ingredients

135g Self Raising Flour  
100g Sunflower/Vegetable oil  
1/2 tsp Baking powder  
2 Large eggs  
1/2 tsp Vanilla extract  
1tsp Pumpkin spice  
120g Caster sugar  
55g Greek full fat yoghurt

2-3 Tbsp Apricot jam  
75g Caster sugar

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Grease a mini muffin tin - mine has 24 holes and I got about 48 mini muffins from this mixture.
- Put the flour, baking powder, pumpkin spice and sugar in the bowl of a stand mixer.
- Then add the oil, eggs, vanilla extract and greek yoghurt and whisk until everything is combined.
- Put a teaspoon of the batter in each section and bake for 12-15 minutes.
- Put the 75g of caster sugar in a bowl.
- Put the jam in a disposable piping bag and cut off the end to about 1/2cm wide.
- Leave to cool slightly then roll in the sugar and pipe the jam into the base of each one.