



## strawberry strudel doughnuts;

1. (straw-beh-ree krum-bull doe-nutz) *noun*. Cake batter baked doughnuts with strawberries and crumble topping.
2. Produces 12 servings.
3. Preparation 1 hour 20 mins.
4. Oven temperature set to 350.

### Ingredients;

#### *Doughnuts*

- 1 box cake mix\*
- 1 c. water
- 3 Tbsp. butter, melted
- 2 eggs
- 2 c. strawberries, chopped

#### *Topping*

- $\frac{3}{4}$  c. brown sugar
- $\frac{3}{4}$  c. flour
- 3 Tbsp. butter, melted

\*strawberry, white, or yellow

### Instructions;

#### *Topping*

1. Mix flour and brown sugar. Add in 3 Tbsp melted butter and stir to combine. Set aside.

#### *Doughnuts*

2. Cut up strawberries and spray doughnut pan with cooking spray.
3. Mix together the cake mix, water, eggs, and 3 Tbsp. melted butter. Fold in 1 c. strawberries to the batter.
4. Add the cake mixture to the bag and cut off the tip. Pipe into the doughnut pan. Bake 2 minutes.
5. Remove doughnuts from oven and top with strawberries and streusel topping.
6. Bake for remaining 10-13 minutes, then let cool 5 mins before removing from pan