

## Cinnamon Sugar Mini Donut Muffins

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 15 minutes

Yield: about 18 mini muffins

*Foods 1*

In class recipes

### **FOR THE MUFFINS**

**1/2 cup granulated sugar**

**1/4 cup butter, melted**

**1/4 teaspoon ground nutmeg**

**1/2 teaspoon vanilla extract**

**1/2 cup milk**

**1 teaspoon baking powder**

**1 cup all-purpose flour**

### **FOR THE CINNAMON SUGARCOATING**

**1/4 cup butter, melted**

**1/2 cup granulated sugar**

**1 teaspoon cinnamon**

Preheat your oven to 375 degrees F.

Grease mini muffin tin. Set aside.

In a medium bowl, whisk together flour, nutmeg, sugar and baking powder

Using the muffin method, mix in the wet ingredients: milk, vanilla and melted butter until all ingredients are just combine.

Fill the muffin pan 3/4 full.

Bake in preheated oven for 15 to 17 minutes, or until toothpick inserted in the center of each muffin comes out clean.

While muffins are baking: Prepare the coating: melt butter in a small bowl

In another small bowl, mix sugar and cinnamon.

Remove muffins from oven and cool in pan for 2 minutes, transfer onto a wire rack.

When muffins are completely cool, dunk each one in melted butter and then roll in cinnamon sugar.