

Mini Donut Muffins

Ingredients:

Muffins:

1/2 cup sugar
1/4 cup melted butter
3/4 teaspoon cinnamon
1 teaspoon vanilla
1/2 cup milk
1 teaspoon baking powder
1 cup flour



Cinnamon Sugar:

1/2 cup sugar
1 teaspoon cinnamon

Directions:

Preheat your oven to 375 degrees.

To make the muffins, in a bowl, add sugar, butter, cinnamon and vanilla. Mix until well combined.

Then add milk and stir together. Mixture will be lumpy.

Add baking powder and flour.

Stir until just combined.

Spray a mini muffin pan with non-stick cooking spray.

Fill each muffin cup half full. This takes about one level tablespoon.

Bake in the oven for 12 - 15 minutes or until lightly brown.

Remove from oven and place onto a wire rack to cool.

To make the cinnamon sugar topping, in a gallon size bag, add sugar and cinnamon.

Close the bag and shake to mix together.

Place a few of the muffins, while they are still warm, into the bag.

Cose the bag and shake to cover the muffins.

Remove the muffins and repeat until you have coated all of them.