

## Sugar Donut Muffins

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Original recipes at <http://bunsinmyoven.com/2009/08/26/sugar-donut-muffins-quicker-than-going-out-and-buying-donuts/>  
and <http://bakingbites.com/2008/09/sugar-donut-muffins/>



### *Ingredients:*

- 3/4 cup sugar
- 1 large egg
- 1 1/2 cups all purpose flour
- 2 tsp baking power
- 1/4 tsp salt
- 1/4 tsp ground nutmeg
- 1/4 cup vegetable oil
- 3/4 cup milk (low fat is fine)
- 1 tsp vanilla extract
- 2 tablespoons melted butter, for dipping
- 1/2 cup sugar, for rolling
- 1 tablespoon cinnamon, for rolling

Pre-heat oven to 350 degrees and grease muffin tin with cooking spray. In a large bowl beat together sugar and egg until light and fluffy. In small bowl, mix together flour, baking powder, salt, and nutmeg. Pour into sugar/egg mixture and stir until well combined. Add in vegetable oil, milk, and vanilla extract. Mix well. Pour into muffin tins, filling each about 3/4 full. Bake for about 15 minutes until tester comes out clean.

Melt the butter in a small bowl in the microwave. Stir together sugar and cinnamon in another small bowl. When the muffins are done allow to cool for a few minutes, until you are able to handle them easily. Dunk the tops of the muffins in the melted butter and then the cinnamon-sugar mixture.

Yield: 24 mini-muffins or 12 regular muffins