



## Doughnut Mini Muffins

*Adapted from Jenn at How To: Simplify*

- 1 3/4 cup flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/3 cup oil
- 3/4 cup sugar
- 1 egg
- 3/4 cup milk
- 1 stick of butter, melted and cooled
- 2/3 cup sugar
- 2 tablespoons cinnamon

Heat oven to 350 degrees and spray two mini muffin tins with nonstick cooking spray.

Combine the flour, baking powder, salt, and 1/2 teaspoon cinnamon in a medium bowl.

Combine the oil, sugar, egg, and milk in a large bowl. Add the flour mixture to the wet ingredients and mix just until combined. Fill each muffin cup approximately 3/4 full of batter and bake for about 10 to 12 minutes or until a toothpick inserted in the center comes out clean.

While the muffins are baking, combine the 2/3 cup sugar and 2 tablespoons cinnamon in a small bowl and make sure your butter is melted. When you remove the muffins from the oven, immediately remove them from the pan, dip them in the melted butter, and then coat them in the spiced sugar.

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*doughnut mini muffins* was posted by wendi on 6 october 2010 at [bonappetithon.com](http://bonappetithon.com)