

# Cinna-Sugar Donut Muffins

## Donut Muffins

1 large egg  
5 tablespoons unsalted butter, softened  
1/4 cup granulated sugar  
1/4 cup light brown sugar, packed  
1 1/2 teaspoons vanilla extract  
3/4 cup buttermilk  
1 1/4 cups all-purpose flour  
2 teaspoons cinnamon  
1 1/2 teaspoons baking powder  
1 teaspoon ground nutmeg  
pinch salt, optional and to taste

## Coating

3 Tablespoons unsalted butter, melted  
1/4 cup granulated sugar  
1 to 2 teaspoons cinnamon

For the **Muffins** - Preheat oven to 350F. Spray a 12 count muffin tin with cooking spray; set aside.

To the bowl of a stand mixer fitted with the paddle attachment, combine egg, butter, sugars, vanilla, and beat on medium-high speed to cream ingredients until light and fluffy, about 3 minutes. Stop, scrape down the sides of the bowl, and add the buttermilk. Beat momentarily to incorporate. Add the remaining dry ingredients and mix on low speed until just incorporated; don't overmix. Batter will be fairly thick.

Using a spoon sprayed with cooking spray so the batter slides off easily, drop rounded tablespoons into prepared pans. Fill each cavity about 3/4-full. Bake for 13-15 minutes, or until muffins are domed with set centers, are springy to the touch, and a toothpick inserted in the center comes out clean.

Allow muffins to cool in the pans on top of a wire rack for about 10 minutes before removing. While the muffins cool, prepare the coating.

For the **Coating** - In a small microwave-safe bowl, melt the butter, about 1 minute on high power; set aside. In a separate small bowl, stir together the sugar and cinnamon; set aside.

After the muffins have cooled, dip each muffin top briefly in melted butter, then in cinnamon-sugar, and repeat until all muffins have been coated. Serve immediately.