

Cinnamon Sugar Donut Muffins



Ingredients

2 cups flour
1 ½ cups sugar
2 tsp baking powder
½ tsp salt
1 tsp cinnamon
1 ¼ cups milk
1 room temperature egg
2 Tbsp melted butter
1 Tbsp vanilla

Topping:

4 Tbsp melted butter
¾ cup sugar
1 tsp cinnamon

Utensils

2 mixing bowls
Whisk
Measuring cups and spoons
Muffin Tin
Liners
Nonstick cooking spray
Hand mixer
Spatula
Cookie scoop



Recipe Instructions

Step 1: Preheat & Prep

Preheat oven to 350°
Add muffin liners to muffin tin.
If using reusable liners or no liners at all, spray tin with nonstick cooking spray.
Set aside.

Step 2: Dry Ingredients

Add all dry ingredients to a mixing bowl and whisk to combine.
This includes flour, sugar, baking powder, salt, and cinnamon.

Step 3: Wet Ingredients

In a separate bowl, whisk together milk, egg, melted butter, and vanilla.

Step 4: Combine

Pour the wet ingredients into the bowl with the dry ingredients. Stir with a spatula until combined. It will be runny.
Using cookie scoop, evenly distribute batter into muffin tin.

Step 5: Bake

Bake muffins at 350° for 20-24 minutes.
Remove from oven and let cool.

Step 6: Finish & Enjoy!

Optional: dip tops of muffins into melted butter, then into cinnamon sugar for a yummy topping!
Enjoy!!



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Kitchen Safety Tips:

Make sure to use an oven mitt when touching pans in the oven.
Turn the oven off as soon as you are done using it.