

Cinnamon Sugar donuts



Pair up with a friend & share your ingredients, you will make about 6 each

Ingredients

Donuts

(250 g) all-purpose flour
(300 g) granulated sugar
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon ground cinnamon
(309 g) whole milk
1 large egg, room temperature
2 tablespoons unsalted butter, melted
1 tablespoon vanilla extract

TOPPING

4 Tablespoons of unsalted butter, melted
(150g) granulated sugar
1 teaspoon ground cinnamon

Method

1. Preheat the oven to 170oc
2. In a large mixing bowl, combine flour, sugar, baking powder, salt and cinnamon.
3. In a separate bowl, whisk together milk, egg, melted butter, and vanilla.
4. Pour the milk mixture into the flour mixture and stir just until no big lumps remain. The batter will be a bit runny.

5. Fill the prepared muffin pan about $\frac{2}{3}$ full of batter per spot. , bake 20-24 minutes.
6. Remove from the oven and let rest in the pan for 5 minutes before placing the muffins on a rack to cool.
7. Once cooled, combine sugar and cinnamon topping. Dip tops of muffins in the melted butter then roll the top in the cinnamon sugar to coat. Place back on the rack and repeat with remaining muffins.

