Prep Time: 15 minutes
Cook Time: 18-20 minutes
Total Time: 35 minutes
Intensity Level: Easy (Beginner Friendly)

There’s a magical moment when a muffin and a donut collide. These Cinnamon Sugar Donut Muffins capture the nostalgic, fluffy texture of a classic muffin with the irresistible, buttery crunch of a cinnamon-sugar donut. They are the perfect companion to your morning coffee or a cozy afternoon tea. Baked in a standard tin, they are far less fussy than frying dough but deliver all the flavor. Get ready to roll these warm, spiced treats in a sweet coating that will make your kitchen smell like a bakery.

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Ingredients

For the Muffins:

- 1 ¾ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt

- ½ teaspoon ground nutmeg (freshly grated is best)
- ½ cup unsalted butter, softened to room temperature
- ¾ cup granulated sugar
- 1 large egg, room temperature
- ¾ cup whole milk, room temperature
- 1 teaspoon vanilla extract

For the Cinnamon Sugar Coating:

- ½ cup unsalted butter, melted
- ½ cup granulated sugar
- 1 ½ tablespoons ground cinnamon

Equipment

- 12-cup standard muffin tin

- Muffin liners (optional, but recommended for easy cleanup)
- Two medium mixing bowls
- Electric hand mixer or stand mixer
- Whisk
- Wire cooling rack

Instructions

Phase 1: Preparation & Preheating (Intensity: Low)
Time: 5 minutes

1. Preheat your oven to 350°F (175°C). Position a rack in the center of the oven.
2. Prepare the pan. Line a 12-cup muffin tin with paper liners, or grease each cup generously with non-stick spray or butter. Set aside.
3. Combine dry ingredients. In a medium mixing bowl, whisk together the flour, baking powder, salt, and nutmeg until evenly distributed. Set this aside.

Phase 2: Creaming the Butter and Sugar (Intensity: Medium)
Time: 3-4 minutes

1. In a large mixing bowl, beat the softened butter and granulated sugar with an electric mixer on medium speed until the mixture is light and fluffy. This should take about 2-3 minutes.

2. Add the egg and vanilla. Beat in the egg and vanilla extract until fully incorporated, scraping down the sides of the bowl as needed.

Phase 3: Alternating Dry and Wet Ingredients (Intensity: Medium)
Time: 3 minutes

1. Begin the alternation. With the mixer on low speed, add one-third of the dry flour mixture to the butter mixture. Mix until just combined.

2. Add the milk. Pour in half of the milk and mix on low until incorporated.

3. Repeat. Add another third of the flour mixture, followed by the remaining milk, and finally the last of the flour mixture. Important: Mix only until the batter is just combined. Overmixing will result in dense, tough muffins. A few small lumps are perfectly fine.

Phase 4: Baking (Intensity: Low – Passive)
Time: 18-20 minutes

1. Fill the pan. Divide the batter evenly among the 12 muffin cups. Each cup should be about ¾ full.

2. Bake. Place the pan in the preheated oven and bake for 18-20 minutes. The muffins are done when a toothpick inserted into the center of a muffin comes out clean or with just a few moist crumbs attached.

3. Cool slightly. Remove the pan from the oven and let the muffins cool in the pan for 5 minutes. This makes them easier to handle. Then, transfer them to a wire cooling rack.

Phase 5: The Cinnamon Sugar Coating (Intensity: Low)
Time: 5 minutes

1. Prepare the coating station. While the muffins are cooling, melt the ½ cup of butter in a small bowl. In a separate shallow bowl, mix the ½ cup of granulated sugar and 1 ½ tablespoons of cinnamon until well combined.

2. Coat the muffins. While the muffins are still warm (but cool enough to handle), working one at a time, dip the entire muffin into the melted butter. Let the excess drip off for a second, then roll it generously in the cinnamon-sugar mixture until fully coated.

3. Set and serve. Place the coated muffin back on the wire rack to set. These are best enjoyed while still slightly warm.

Recipe Notes & Tips

- Room Temperature Ingredients: Ensure your butter, egg, and milk are at room temperature before starting. This helps create a smooth, emulsified batter that bakes

evenly.

- Don’t Overmix: The key to a tender muffin is to stop mixing as soon as the flour is incorporated. Lumps are your friend.

- Coating: For the best adhesion, coat the muffins while they are still warm. The butter will soak in slightly, and the cinnamon sugar will cling perfectly.

- Storage: Store leftover muffins in an airtight container at room temperature for up to 3 days. To revive the coating, you can gently warm them in the microwave for 10-15 seconds.

Nutritional Information (Per Serving)

Disclaimer: This is an estimate based on standard ingredient brands and should be considered a guideline, not a substitute for professional dietary advice.

- Servings: 1 muffin (out of 12)

- Calories: 285 kcal

- Total Fat: 15g

- Saturated Fat: 9g

- Cholesterol: 52mg
- Sodium: 180mg
- Total Carbohydrates: 35g
- Dietary Fiber: 1g
- Total Sugars: 19g (including 18g added sugars)
- Protein: 3g