

Dirt Bombs



Like a cinnamon-sugar doughnut in muffin form. You've been warned.

Ingredients

Servings: Makes 12

muffins

- Nonstick vegetable oil spray
- $2\frac{1}{4}$ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
- $\frac{3}{4}$ cup sugar
- 1 large egg
- 1 cup whole milk

topping and assembly

- $\frac{1}{2}$ cup sugar
- 1 teaspoon ground cinnamon
- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, melted

Recipe Tips

Preparation

muffins

- Preheat oven to 375°. Coat a standard 12-cup muffin pan with nonstick spray. Whisk flour, baking powder, salt, and nutmeg in a medium bowl; set aside.
- Using an electric mixer, beat butter and sugar in a large bowl until light and fluffy, about 4 minutes. Beat in egg. With mixer on low speed, add dry ingredients in 3 additions alternating with milk in 2 additions, beginning and ending with dry ingredients.
- Divide batter among muffin cups and bake, rotating pan halfway through, until a tester inserted into center comes out clean, 30–35 minutes. Let cool 5 minutes in pan, then transfer to a wire rack.

topping and assembly

- Mix sugar and cinnamon in a medium bowl. Working one at a time, dip tops of muffins in melted butter, then cinnamon sugar.
- **DO AHEAD:** Muffins can be made 6 hours ahead. Keep tightly wrapped at room temperature.