

Muffins that taste like doughnuts



Muffins that taste like doughnuts. (But without all the work and without the frying)! Now who doesn't love that???

What you need:

3/4 cup sugar

1 large egg

1 1/2 cups all-purpose flour

2 tsp baking power

1/4 tsp salt

1/4 tsp ground nutmeg

1/4 cup vegetable oil

3/4 cup milk

1 tsp vanilla extract

2 Tbsp butter, melted

1/2 cup sugar, for rolling (I added in a few shakes of cinnamon)

Preheat oven to 350. Lightly grease a muffin tin. In a large bowl, beat together sugar and egg until light in color. In a small bowl, whisk together flour, baking powder, salt and nutmeg. Pour into egg mixture and stir to combine. Pour in vegetable oil, milk and vanilla extract. Divide batter evenly into 10 muffin cups, filling each about 3/4 full. Bake for

15-18 minutes, until a tester inserted into the center comes out clean.

While muffins are baking, melt butter and pour remaining sugar into a small bowl. When muffins are done, lightly brush the top of each with some melted butter, remove from the pan and roll in sugar. Cool on a wire rack.