Mini Cinnamon Sugar Donut Muffins

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Ingredients

Muffin -

1/2 cup white sugar

1/4 cup butter, melted

1 tsp teaspoon ground nutmeg

1/2 cup milk

1 teaspoon baking powder

1 cup all-purpose flour

Topping -

1/4 cup margarine, melted

1/2 cup white sugar

1 1/2 teaspoons ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease 24 mini-muffin cups.

Mix 1/2 cup sugar, 1/4 cup margarine, and nutmeg in a large bowl. Stir in the milk, then mix in the baking powder and flour until just combined. Fill the prepared mini muffin cups about half full.

Bake in the preheated oven until the tops are lightly golden, 15 to 17 minutes.

Immediately after removing muffins from the oven melt a 1/4 cup of butter in a bowl. In a separate bowl, mix together 1/2 cup of sugar with the cinnamon. Remove muffins from their cups, dip each muffin in the melted margarine, and roll in the sugar-cinnamon mixture.

Serve warm or at room temperature – delicious!