



Noreen's Kitchen

Cinnamon Donut Muffins

Ingredients

makes 48 mini muffins or 24 regular size muffins

2 1/2 cups master muffin mix
2 cups milk
2 eggs
1/4 cup butter, melted
1 teaspoon cinnamon
1/4 teaspoon ground nutmeg

For topping:

1/4 cup butter, melted
1/2 cup granulated sugar
1 teaspoon ground cinnamon

Step by Step Instructions

Preheat oven to 350 degrees.

Combine all ingredients for muffins in a large bowl and stir to combine.

Fill muffin tins almost to the top.

Bake for 20 minutes if using mini muffin tins or 25 to 30 minutes if using regular muffin tins.

Remove from oven and allow to cool in tin for 5 minutes.

Loosen muffins with a paring knife and remove to a wire rack to cool slightly.

Mix cinnamon and sugar in a shallow bowl.

Dip the top of each muffin in melted butter and then into the cinnamon sugar.

Place on a plate, serve and enjoy.

If you have leftovers you should cover them loosely with paper towel and leave on counter. They won't last long! I promise!

Enjoy!