

Make It Sweet.

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Glazed Doughnut Muffins From King Arthur Flour Makes 12 muffins

For the Muffins:

1/4 cup butter, room temperature
1/4 cup vegetable oil
1/2 cup granulated sugar
1/3 cup golden brown sugar, packed
2 large eggs
1-1/2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon cinnamon
3/4 teaspoon ground nutmeg
3/4 teaspoon table salt
1 teaspoon vanilla extract
2-2/3 cups all-purpose flour
1 cup milk

For the Glaze:

3 Tablespoons butter, melted
1 cup confectioners' sugar, sifted
3/4 teaspoon vanilla
2 Tablespoons hot water

Preheat oven to 425o F. Line 12 muffin cups with muffin liners or spray with nonstick cooking spray.

In the bowl of a stand mixer fitted with the paddle attachment, beat together butter, vegetable oil and both sugars until smooth, about 2 minutes. Add eggs, one at a time. With the mixer on low speed, add baking powder, baking soda, nutmeg, cinnamon, salt and vanilla until just combined. Mix in the flour alternately with milk until combined.

Spoon batter into cups, filling them to the top. Smooth the tops with the back of a spoon. Bake until muffin tops are a pale golden brown and spring back to the touch., about 15 to 17 minutes. Cool muffins in the tin for 5 minutes before removing. Cool 10 minutes before glazing.

To make the glaze, in a medium bowl, combine all ingredients and mix with a spoon until smooth.

When the muffins have cooled slightly, dip the muffin crown into the glaze and allow the glaze to harden (about 2 minutes). Dip a second time and allow to harden again. Serve.

