

SOME

KITCHEN STORIES

fiction + food

Doughnut Muffins

source: kingarthurfLOUR.com | makes 12 muffins

INGREDIENTS

for the batter:

1/4 cup butter
1/4 cup vegetable oil
1/2 cup granulated sugar
1/3 cup brown sugar
2 large eggs
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1 to 1 1/4 teaspoons ground nutmeg, to taste
3/4 teaspoon salt
1 teaspoon vanilla extract
2 2/3 cups King Arthur Unbleached All-Purpose Flour
1 cup milk

topping:

3 tablespoons melted butter
3 tablespoons cinnamon sugar

DIRECTIONS

- 1) Preheat the oven to 425°F. Lightly grease a standard muffin tin. Or line with 12 paper or silicone muffin cups, and grease the cups with non-stick vegetable oil spray; this will ensure that they peel off the muffins nicely.
- 2) In a medium-sized mixing bowl, cream together the butter, vegetable oil, and sugars till smooth.
- 3) Add the eggs, beating to combine.
- 4) Stir in the baking powder, baking soda, nutmeg, salt, and vanilla.
- 5) Stir the flour into the butter mixture alternately with the milk, beginning and ending with the flour and making sure everything is thoroughly combined.

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DIRECTIONS

- 6) Spoon the batter evenly into the prepared pan, filling the cups nearly full.
- 7) Bake the muffins for 15 to 17 minutes, or until they're a pale golden brown and a cake tester inserted into the middle of one of the center muffins comes out clean.
- 8) Remove them from the oven, and let them cool for a couple of minutes, or until you can handle them. While they're cooling, melt the butter for the topping (this is easily done in the microwave).
- 9) Use a pastry brush to paint the top of each muffin with the butter, then sprinkle with the cinnamon-sugar. Or simply dip the tops of muffins into the melted butter, then roll in the cinnamon-sugar.
- 10) Serve warm, or cool on a rack and wrap airtight. Store for a day or so at room temperature.

Yield: 12 muffins.