

Muffin Tin Doughnuts

MAKES 12 DOUGHNUTS

In step 3, brush the doughnuts generously, using up all the melted butter. Use your hand to press the cinnamon sugar onto the doughnuts to coat them completely.

DOUGHNUTS

- 2¾ cups (13¾ ounces) all-purpose flour
- 1 cup (7 ounces) sugar
- ¼ cup cornstarch
- 1 tablespoon baking powder
- 1 teaspoon salt
- ½ teaspoon ground nutmeg
- 1 cup buttermilk
- 8 tablespoons unsalted butter, melted
- 2 large eggs plus 1 large yolk

COATING

- 1 cup sugar
- 2 teaspoons ground cinnamon
- 8 tablespoons unsalted butter, melted

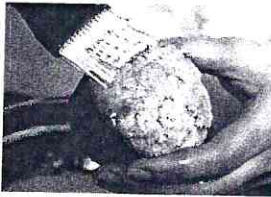
1. FOR THE DOUGHNUTS: Adjust oven rack to middle position and heat oven to 400 degrees. Spray 12-cup muffin tin with vegetable oil spray. Whisk flour, sugar, cornstarch, baking powder, salt, and nutmeg together

in bowl. Whisk buttermilk, melted butter, and eggs and yolk together in separate bowl. Add wet ingredients to dry ingredients and stir with rubber spatula until just combined.

2. Scoop batter into prepared tin. Bake until doughnuts are lightly browned and toothpick inserted in center comes out clean, 19 to 22 minutes. Let doughnuts cool in tin for 5 minutes.

3. FOR THE COATING: Whisk sugar and cinnamon together in bowl. Remove doughnuts from tin. Working with 1 doughnut at a time, brush all over with melted butter, then roll in cinnamon sugar, pressing lightly to adhere. Transfer to wire rack and let cool for 15 minutes. Serve.

BRUSH WITH BUTTER



We brush the warm muffins liberally with melted butter before rolling them in the cinnamon sugar. The butter helps the coating stick and makes the muffins taste more fried.
