

Maine Arts Camp

2013

Recipe Name: Donut Muffins
Chef: Charlie Limoggio C.E.C.
Servings: 12
Yield:

Quantity	Unit	Ingredient Name	Prep Notes
2	ounces	Unsalted butter	
¼	Cup	Vegetable oil	
½	Cup	Sugar	
1/3	cup	Brown sugar	
2	Large	Eggs	
1 ½	tsp	Baking powder	
¼	tsp	Baking soda	
1	tsp	Ground nutmeg	Add ¼ tsp more if desired
¾	tsp	Salt	
1	tsp	Vanilla extract	
2 2/3	cups	All-purpose flour	
1	Cup	Milk	
		Topping:	
3	TBSP	Unsalted butter	Melted
3	TBSP	Cinnamon sugar	

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.
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.

Notes: Want to make REAL doughnuts — but baked, not fried? These are simply scrumptious. Spoon the batter into our lightly greased doughnut pan, filling the wells to about 1/4" shy of the rim; bake in a preheated 425°F oven for 10 minutes; remove from the oven, and shake warm doughnuts in a bag of cinnamon-sugar (no dipping in butter necessary). The recipe makes 12 to 14 doughnuts, depending on how full you fill the wells in the pan, so you'll have to bake in at least two batches (unless you have two pans).