**King Arthur Flour Baking Contest**

**Junior**

**Doughnut Muffins**



**Ingredients:**

**Batter:**

* 4 Tablespoons Butter
* ¼ Cup Vegetable Oil
* ½ Cup Granulated Sugar
* 1/3 Cup Brown Sugar, Packed
* 2 Large Eggs
* 1 ½ Teaspoons Baking Powder
* ¼ Teaspoon Baking Soda
* 1 to 1 ¼ Teaspoons Nutmeg, to Taste
* ¾ Teaspoon Salt
* 1 Teaspoon Vanilla Extract
* 2 2/3 Cups King Arthur Unbleached All-Purpose Flour
* 1 Cup Milk

**Topping:**

* 3 Tablespoons Butter, Melted
* 3 Tablespoons Cinnamon-Sugar\*

\*Make your own cinnamon-sugar by mixing 3 tablespoons granulated sugar with 1 teaspoon cinnamon.

**Instructions:**

1. Preheat the oven to 425° F.  Lightly grease a standard muffin tin or line with paper muffin cups.
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.
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.
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. Cool on a rack. Submit 6 muffins on a disposable plate.