

Mini Donut Muffins



Ingredients:



Muffins:

- 1/2 cup white sugar
- 1/2 cup [Hiland Dairy Butter](#), melted and separated
- 3/4 teaspoon ground nutmeg
- 1/2 cup [Hiland Dairy Milk](#)
- 1 teaspoon baking powder

- 1 cup all-purpose flour
- Pinch of salt

Glaze:

- 1 cup powdered sugar
- 1 teaspoon cinnamon
- 2 tablespoons [Hiland Dairy Buttermilk](#)

Directions:

Preheat oven to 375° F. Coat 24 mini muffin cups with cooking spray.

Mix sugar, 1/4 cup butter and nutmeg in a large bowl. Stir in milk.



Mix in baking powder, flour and salt until just combined.



Fill the muffin cups about half full.



Bake until tops are slightly golden, about 15 minutes. Remove from oven and let cool to the touch on a baking rack.



Melt 1/4 cup butter, and dip each muffin in butter. Let cool completely.

Mix all glaze ingredients in a small bowl.



Drizzle each mini donut muffin with glaze and enjoy!

