

Cinnamon Sugar Donuts

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Here's what you need:

- 1-1/2 cups flour
- 1/2 cup brown sugar
- 1-1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. ginger
- 1 tsp. vanilla
- 1/2 cup milk, I use whole milk for baking
- 1/2 cup canola or vegetable oil
- 1 egg, I use extra large

Cinnamon Sugar topping

- 1/2 cup butter, melted
- 1 cup sugar
- 1 Tbs. cinnamon

Preheat oven to 350 degrees. Spray a medium, or two regular, donut pans with cooking spray. I only have one of the medium size pan and I LOVE it! It is literally the size between the mini and regular size donuts.

In a bowl mix the flour, baking powder, salt, cinnamon, nutmeg, and ginger. Stir and set aside.

In a medium bowl mix (either with beaters or a stand mixer) the brown sugar and oil until combined. Add the egg, milk, and vanilla and mix well. (my picture is from the second batch and I didn't follow my own directions, lol)

Add the flour mixture to the wet and mix until combined.

Spoon the batter into a Ziploc bag and zip closed while pressing the air out.

Snip one end of the bag off and pipe into the donut pans until each well is half full.

Bake for 10 minutes.

Remove from oven and immediately turn over onto a paper towel or cooling rack.

Mix the cinnamon sugar topping in a bowl and melt the butter in another bowl in the microwave.

Place the each donut into the butter, flip once, then into the cinnamon sugar and coat the whole donut in the cinnamon sugar topping.

I use a spoon to help coat the donut in cinnamon sugar.

Serves 11-12 regular size and 18 (approx) medium size

Enjoy!