

Baked Donut Mini Muffins

1/4 cup (4 tablespoons) butter
1/4 cup vegetable oil
1/2 cup granulated sugar
1/3 cup brown sugar
2 large eggs
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon [vanilla extract](#)
2 2/3 cups [King Arthur Unbleached All-Purpose Flour](#)
1 cup milk
Cinnamon/Sugar for coating when baked

In a medium-sized mixing bowl, beat together the butter, vegetable oil, and sugars until smooth. Add the eggs, beating to combine. Stir in the baking powder, baking soda, salt, nutmeg, and vanilla. Stir the flour into the butter mixture alternately with the milk, beginning and ending with the flour and making sure everything is thoroughly combined.

To make mini muffins, spoon the batter into greased mini-muffin cups, and bake in a preheated 425°F oven for 10 minutes. While the muffins are still warm, toss muffins in a paper bag of cinnamon-sugar to coat.