

APPLE CIDER DONUT MUFFINS

INGREDIENTS

1 cups milk
1/2 cup apple cider (not the alcoholic kind, and not apple juice!)
1 tablespoon pure vanilla extract
1 1/2 cups sugar
2/3 cups vegetable oil
1/2 cup apple butter (optional)
2 eggs
3 1/2 cups all-purpose flour
2 tablespoons baking powder
1/2 teaspoon ground nutmeg
1 teaspoon salt
1/2 teaspoon ground cinnamon

for the topping

1/4 cup unsalted butter, melted
1/4 cup sugar
1/2 teaspoon ground cinnamon

DIRECTIONS

Preheat oven to 350F. Line a 12-cup muffin cups with paper liners.

In a medium bowl, whisk together milk, apple cider vanilla, sugar, oil, apple butter (if using) and eggs. In another, larger bowl, whisk together flour, baking powder, nutmeg, salt, and cinnamon. Fold wet ingredients into dry ingredients blending just until combined. Do not overmix.

Fill muffin cups 3/4 full of batter. Bake 30-35 minutes (do not over bake or bottoms will be dry). Let cool for 5 minutes before transferring to a cooling rack. Cool to warmish, before the muffins get to room temperature.

Prepare two separate bowls: one with melted butter, one with combined sugar and cinnamon. Dip warm muffin tops in melted butter (you can also use a pastry brush to brush on a thick layer of melted butter) then in sugar/cinnamon mix. Serve muffins while still lukewarm and fresh.