

MINI DONUT MUFFINS

125mL	1/2 cup	white sugar
50mL	1/4 cup	margarine, melted
7mL	3/4 teaspoon	ground nutmeg
125mL	1/2 cup	milk
5mL	1 teaspoon	baking powder
250mL	1 cup all-purpose	flour
125mL	1/4 cup	margarine, melted
125mL	1/2 cup	white sugar
5mL	1 teaspoon	ground cinnamon

1. Preheat oven to 375 degrees F (190 degrees C).
2. Grease 12 mini-muffin cups. (I got 18 muffins!)
3. Mix 1/2 cup sugar, 1/4 cup margarine, and nutmeg in a large bowl. Stir in the milk, then mix in the baking powder and flour until just combined. Fill the prepared mini muffin cups about three-fourths full.
4. Bake in the preheated oven until the tops are lightly golden, 15 to 20 minutes. (Mine were ready in 10 minutes so watch carefully).
5. While muffins are baking, place 1/4 cup of melted margarine in a bowl. In a separate bowl, mix together 1/2 cup of sugar with the cinnamon. Remove muffins from their cups, dip each muffin in the melted margarine, and roll in the sugar-cinnamon mixture. Let cool and serve.