



Century
Federal Credit Union

Recipes for Success

Cinnamon Sugar Baked Mini-Donuts

Jen, Marketing Director

Ingredients

- 1/3 cup oil
- 3/4 cup granulated sugar
- 1 egg
- 3/4 cup milk (almond works too)
- 1 & 3/4 cups flour
- 1 & 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 cup butter, melted
- 1/3 cup granulated sugar
- 1 tablespoon cinnamon



Directions

1. Preheat oven to 350° & grease donut pans
2. In a large bowl combine oil, sugar, egg and milk by stirring together by hand. Once thoroughly mixed, add in the flour, baking powder, salt, cinnamon and nutmeg until combined.
3. Spoon in or use a piping bag to fill your donut pans about 2/3 of the way and bake for or 11-12 minutes and cool completely.
4. In a small bowl, combine remaining sugar and cinnamon and place melted butter in a separate small bowl.
5. Brush each donut, top and bottom, with butter then dip in cinnamon/sugar mix and serve.