DONUT MUFFINS

Prep:	15 mins
Cook:	15 mins
Additional:	10 mins
Total:	40 mins
Servings:	24
Yield:	24 muffins

TOOLS:

- Mini muffin pan
- Large bowl
- 2 Small bowls
- Mixing Spoons

INGREDIENTS:

- 1/2 cup white sugar
- 1/4 cup margarine, melted
- 3/4 teaspoon ground nutmeg
- 1/2 cup milk
- 1 teaspoon baking powder
- 1 cup all-purpose flour
- 1/4 cup margarine, melted
- 1/2 cup white sugar
- 1 teaspoon ground cinnamon

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C). Grease 24 mini-muffin cups.
2. 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 half full.
3. Bake in the preheated oven until the tops are lightly golden, 15 to 20 minutes.
4. 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.

Nutrition Facts Per Serving:
88 calories; protein 0.8g, 2% DV; carbohydrates 12.8g, 4% DV; fat 3.9g, 6% DV; cholesterol 0.4mg; sodium 66.3mg, 3% DV.