

Baked Cinnamon Donut Holes

Ingredients:

For the donuts:



1 cup flour



1 tsp baking powder



1/3 cup sugar



1/2 tsp salt



1/4 tsp cinnamon



1 egg



1/2 cup milk



3 Tbsp canola oil



1 tsp vanilla

For the topping:



6 Tbsp butter, melted



6 Tbsp sugar



2 tsp cinnamon



Special equipment needed: mini muffin tin
For a regular muffin tin, bake 18-20 minutes and make 6 giant donut holes.

Steps:

Before you begin: Preheat your oven to 350°F and grease a 24-cup mini muffin tin.

1



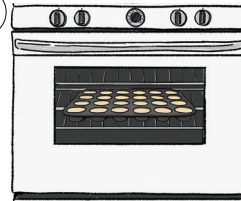
Whisk together flour, baking powder, sugar, salt, and cinnamon in medium bowl.

2



Crack egg into large bowl. Whisk in milk, vanilla, and oil. Add flour mixture and stir until just combined.

3



Fill mini muffin cups halfway. Bake 8-10 minutes, until a toothpick inserted comes out clean.

4



Cool slightly. Mix cinnamon and sugar in small bowl. Dip donuts in melted butter; then roll in cinnamon sugar. TASTE & SHARE!