



Donuts come in a wide variety of flavors and cooking styles. These simple-to-make donuts are baked and coated in a cinnamon-sugar topping. Light and fluffy, you will want to make these again and again.

Cinnamon-Sugar Donuts

Ingredients

2 cups flour
1 1/2 cups sugar
2 tsp baking powder
1 tsp ground cinnamon
1/2 tsp ground nutmeg
1/2 tsp salt
2 tsp vanilla extract
1 egg
1 cup milk
1/4 cup cream
2 tbsp butter, melted

Ingredients - Topping

1/4 cup butter, melted
3/4 cup sugar
1 tsp ground cinnamon

Instructions

Preheat the oven to 350°F and spray three donut pans with non-stick spray. Sift together the flour and spices and then mix in the sugar. Create a well in the center.

Melt the butter and allow it to cool. Beat together the milk, cream, vanilla, and egg. Add the butter into the milk mixture. Pour the liquids into the dry ingredients and stir until combined. Add the batter into a piping bag and fill the donut pans.

Bake for 17 to 20 minutes or until a toothpick comes out clean. The donuts should be a golden brown colour. Allow the donuts to rest in the pan for 3 minutes and then tap them onto a wire rack to cool for another 2 minutes. While the donuts are cooling, melt the remaining butter. Combine the sugar and cinnamon for the topping.

Taking one donut at a time, dip it into the butter followed by the cinnamon-sugar mix. You may fully coat the donuts or just one side.

Makes 18 donuts.