Donut Muffins

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Ingredients

1/4 cup butter
1/4 cup vegetable oil
1/2 cup sugar
1/3 cup brown sugar
2 large eggs
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon ground nutmeg
1 teaspoon cinnamon
3/4 teaspoon salt
1 teaspoon vanilla extract
2 2/3 cups flour
1 cup milk

Directions

Preheat the oven to 425F. Line a muffin tin with paper or silicone muffin cups and grease the cups with non-stick spray.

In a mixing bowl, cream the butter, vegetable oil, and sugars until smooth. Add the eggs and beat to combine. Stir in the baking powder, baking soda, nutmeg, cinnamon, salt, and vanilla. Alternate gradually stirring a little flour and milk into the butter mixture, making sure everything is thoroughly combined.

Spoon the batter evenly into the prepared muffin pan, filling the cups nearly full. Bake the muffins for 15 to 17 minutes, or until they’re a pale, golden brown and a skewer inserted into the middle of one of the center muffins comes out clean.

Remove from the oven and let cool until you can handle them. Serve plain, or top with a glaze or simple cinnamon and sugar mixture.