

Glazed Donut Muffins Recipe

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Have you ever found yourself choosing between a doughnut or a muffin to start your day? Well, now you don't have to choose! These glazed doughnut muffins are perfect for those of us that just can't make up our minds in the morning! Moist muffins spiced with cinnamon and nutmeg and dipped in a delicious powdered sugar glaze. Mmmm...

How Long Do Glazed Donut Muffins Last?

If you make a batch of these glazed donut muffins, you will want to make sure to store them properly. If the donuts are stored correctly, the muffins should last about 3-5 days. When you are storing the muffins, you want to make sure they are in an airtight container or put in a freezer bag. The muffins can be stored on the counter for three days or they can be stored in the refrigerator for 5 days. While the donut muffins will last longer in the fridge, however, the donuts will taste drier when cold.



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Can you freeze donuts and muffins?

Whenever I make donuts and muffins I like to make extra. By making extras I can freeze half of them to have for another time. This works for both muffins and donuts, and in this

case, donut muffins. It is simple to freeze donuts. Wait until muffins have cooled and the icing has set. It can be helpful to freeze the donut muffins first and then put the muffins into a freezer bag. This helps to keep the icing on the muffins from sticking to the plastic. The donut muffins will last for about 3 months in the freezer.

Variations on glazed donut muffins (different spices or fruits in mix)

What I love about these glazed donut muffins is that it is easy to change up this recipe. In order to change the recipe, you can try:

- **Change the flavor** – Make these chocolate donuts. Make it pumpkin spice. Add apple pie seasoning.
- **Add fruit** – Just like adding in flavors you can also add in fruit. Try adding strawberries, blueberries or raspberries. Add in dried fruit like raisins, cranberries or mangos.



Ingredients for cinnamon muffin recipe

- butter
- vegetable oil
- granulated sugar
- brown sugar
- eggs
- baking powder
- baking soda
- ground nutmeg
- cinnamon

- salt
- vanilla extract
- all-purpose flour
- milk
- confectioners' sugar
- hot water

How to make donut muffins

Preheat oven to 425 degrees F. Line 12 muffin cups with muffin liners or spray with nonstick cooking spray.

In the bowl of a stand mixer fitted with the paddle attachment, beat together butter, vegetable oil, and sugars till smooth. Beat in eggs, one at a time. With the mixer on low speed, baking powder, baking soda, nutmeg, cinnamon, salt, and vanilla until just combined. Stir the flour into the butter mixture alternately with the milk, beginning and ending with the flour and mixing until just combined. Do not overmix! Spoon batter into cups, filling the cups, and smooth tops. Divide batter equally among prepared muffin cups. Bake until muffin tops are a pale golden and springy to the touch, 15 to 17 minutes, rotating halfway through baking time. Cool muffins in muffin tin for 5 minutes, then transfer to wire rack and cool 10 minutes before glazing.

How to make glaze

To make the glaze, In a medium bowl mix together the melted butter, confectioners' sugar, vanilla, and water. Whisk until smooth.

When muffins have cooled slightly, dip the muffin crown into the glaze and allow the glaze to harden. Once hardened, dip a second time and allow to harden then serve.

Enjoy!

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DESCRIPTION

Looking for a **donut muffins recipe**? These delicious **donut muffins** recipe brings together the great flavors of muffins with the flavors of glazed donuts.

INGREDIENTS

For the Muffins:

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

For the Glaze:

- 3 tablespoons butter; melted
- 1 cup confectioners' sugar; sifted
- 3/4 teaspoon vanilla
- 2 tablespoons hot water

INSTRUCTIONS

1. Preheat oven to 425 degrees F. Line 12 muffin cups with muffin liners or spray with nonstick cooking spray.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat together butter, vegetable oil, and sugars till smooth. Beat in eggs, one at a time. With the mixer on low speed, baking powder, baking soda, nutmeg, cinnamon, salt and vanilla until just combined. Stir the flour into the butter mixture alternately with the milk, beginning and ending with the flour and mixing until just combined. Do not overmix!
3. Spoon batter into cups, filling the cups, and smooth tops. Divide batter equally among prepared muffin cups. Bake until muffin tops are a pale golden and springy to the touch, 15 to 17 minutes, rotating halfway through baking time. Cool muffins in muffin tin for 5 minutes, then transfer to wire rack and cool 10 minutes before glazing.
4. To make the glaze, In a medium bowl mix together the melted butter, confectioners' sugar, vanilla and water. Whisk until smooth.
5. When muffins have cooled slightly, dip the muffin crown into the glaze and allow the glaze to harden. Once hardened, dip a second time and allow to harden then serve.

NOTES

Recipe Note: Muffins will keep at room temperature for about a day.