



Baked Mini Donut Muffins

Makes 36 mini donut muffins

GIFT MIX RECIPE

For Mini Donut Muffins:

- Gift Mix
- 1/3 cup vegetable oil
- 1 large egg
- 3/4 cup milk

For Dipping Sauce:

- 6 tablespoons butter, melted

1. Preheat oven to 350°F. Grease a mini muffin baking pan with butter or non-stick spray.
2. In a large bowl, combine vegetable oil and egg. Slowly add Gift Mix ingredients, a little at a time, while you also add the milk, alternating adding wet & dry ingredients. Whisk til smooth.
3. Fill muffin tins 3/4 of way full. Bake for 8-10 minutes. Tops will not brown, but they will still be cooked through.
4. While mini muffins are still warm, quickly dip in butter and toss in the cinnamon sugar dipping mixture until coated. Serve immediately or store in an airtight container for up to two days.



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