

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/02/28/sugar-donut-muffins/>

Sugar Donut Muffins

From: Baking Bites / Servings: 10 muffins

3/4 cup sugar	Preheat oven to 350 °F (177 °C). Lightly grease a muffin tin with cooking spray or vegetable oil.
1 large egg	In a large bowl, beat together sugar and egg until light in color.
1 1/2 cups all purpose flour	In a small bowl, whisk together flour, baking powder, salt and nutmeg.
2 tsp baking powder	Pour into egg mixture and stir to combine. Pour in vegetable oil, milk and vanilla extract.
1/4 tsp salt	
1/4 tsp ground nutmeg	
2 tbsp ground cinnamon	Divide batter evenly into 10 muffin cups, filling each about 3/4 full. Fill with water the two empty spaces in the pan.
1/4 cup vegetable oil	
3/4 cup milk (low fat is fine)	Bake for 15 – 18 minutes, until a tester inserted into the center comes out clean.
1 tsp vanilla extract	
2 tbsp butter, melted	While muffins are baking, melt butter and pour remaining sugar into a small bowl.
1/2 cup sugar, for rolling	When muffins are done, lightly brush the top of each with some melted butter, remove from the pan and roll in sugar. Cool on a wire rack