

Soft Baked Cinnamon Sugar Donuts

Prep: 35 minutes • Cook: 10 minutes

Tender, cakey baked donuts warmly spiced with cinnamon and nutmeg, then dipped in butter and rolled in crunchy cinnamon sugar. Comforting bakery-style flavor in about 45 minutes without frying.

Ingredients

- 1 cup (125g) all-purpose flour (spooned and leveled)
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 large egg (at room temperature)
- 1/3 cup (65g) brown sugar (packed (light or dark))
- 1/4 cup (60 ml) milk (at room temperature)
- 1/4 cup (60g) sour cream or plain yogurt (at room temperature)
- 2 tablespoons (28g) unsalted butter (melted)
- 1 1/2 teaspoons pure vanilla extract
- 1 cup (200g) granulated sugar (for topping)
- 1 teaspoon ground cinnamon (for topping)
- 1/2 cup (113g) unsalted butter (melted, for topping)

Instructions

1. Preheat the oven to 350°F (177°C). Grease donut pan(s) with nonstick spray and set aside.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, and nutmeg; set aside.
3. In a medium bowl, whisk the egg, brown sugar, milk, and sour cream (or yogurt) until smooth.
4. Whisk in the melted butter and vanilla.
5. Pour the wet ingredients into the dry ingredients and mix until just combined; do not overmix. The batter will be very thick.
6. Spoon or pipe the batter into the donut pan cavities, filling each about halfway.
7. Bake for 10 minutes, or until the edges are lightly browned and the tops spring back when lightly pressed.
8. Cool in the pan for 2 minutes, then transfer donuts to a cooling rack. Re-grease the pan and bake remaining batter if needed.

9. For the topping, combine the granulated sugar and cinnamon in a medium bowl.
10. Dip each warm donut in melted butter, then roll in the cinnamon sugar to coat all sides. Serve shortly after coating.
11. Store leftovers tightly covered at room temperature for 1–2 days or in the refrigerator for up to 1 week. For longer storage, freeze uncoated baked donuts for 2–3 months and coat after thawing.

Tags: Donuts, Cinnamon, Quick, Beginner Friendly, cottageeee

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