



PREP: 15 min
COOK: 12 min
SERVES: 48

Cinnamon Doughnut Baby Cakes

A batch of these tender little cakes, coated in sugar and spice, will disappear from your kitchen so fast - it's like magic!

Ingredients

1 3/4 cup (260g) plain flour
1 1/2 tsp baking powder
1/2 tsp ground cinnamon
1/2 tsp salt
2 tsp [Queen Organic Vanilla Bean Paste](#)
80g butter, melted
3/4 cup + 3 tsp (175g) caster sugar
1 large egg
3/4 cup (180ml) milk

Coating

60g butter, melted
1/2 tsp ground cinnamon

Method

STEP 1

Preheat oven to 190°C (fan forced). Grease two 24 cup mini muffin trays.

STEP 2

Sift together flour, baking powder, cinnamon and salt. In a separate bowl, mix together Vanilla Bean Paste, butter, sugar, egg and milk. Add wet ingredients to dry ingredients, and mix until just combined.

STEP 3

Spoon 1 round teaspoon of the mixture into each cup of the prepared muffin trays, and bake for 10-12 minutes – until cooked through.

STEP 4

While muffins are still warm, brush tops with butter and dust with sugar & cinnamon.

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Ingredients

90g caster sugar

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