# Doughnuts

**Amount** 12 doughnuts
**Time** 35 min

## Ingredients

- 2 cups flour
- 1/2 cups sugar
- 2 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp salt
- 1 egg
- 1 1/4 cups milk
- 2 tbsp melted butter
- 2 tsp vanilla

## Steps

1. Mix 2 cups flour, 1 1/2 cups sugar, 2 tsp baking powder, 1 tsp cinnamon, 1/2 tsp nutmeg, and 1/2 tsp salt.
2. In a separate bowl, whisk 1 egg, 2 tbsp melted butter, 1 1/4 cups milk, and 2 tsp vanilla.
3. Stir wet mixture into dry ingredients until just combined.
4. Spoon batter into greased doughnut pans and bake for about 17 minutes at 350 deg.

## Notes

You can roll the doughnuts in cinnamon sugar or frost with chocolate frosting and sprinkles!
For pumpkin doughnuts, replace 1 cup milk with pureed pumpkin, add extra pumpkin pie spices, replace sugar with 1/2 cup brown sugar, and add another egg.