



Makes: 60 mini bombs

Prep Time: 10 minutes Cook Time: 30 minutes

Total Time: 40 minutes

- 3 cups all-purpose flour, sifted
- 1 tbsp baking powder
- 1/2 tsp kosher salt
- 1/2 tsp freshly grated nutmeg
- 1/4 tsp ground cardamom
- 12 tbsps unsalted butter, softened, plus more for greasing
- 1 cup sugar
- 2 eggs
- 1 cup milk

Topping:

- 1 & 1/2 cups unsalted butter
- 1 & 1/2 cup sugar
- 1 & 1/2 tbsp ground cinnamon

Heat oven to 400°F. Grease 2 12-piece mini muffin tins with butter or cooking spray; set aside.

Whisk flour, baking powder, salt, nutmeg, and cardamom in a bowl; set aside.

Using a mixer, beat butter and sugar in a bowl until fluffy, about three minutes. Add eggs, one at a time, beating well after each addition. Alternate adding dry ingredients and milk in 3 batches, beginning and ending with milk; beat until batter is smooth.

Spoon 1 tablespoon of batter into prepared muffin tins (I use a medium cookie scoop); bake until golden and a toothpick inserted into donut comes out clean, 8-10 minutes. Invert donuts onto a baking sheet with a wire rack; let cool completely. Let the pans cool slightly and then refill with batter and bake as directed above.

For the topping, melt butter in a bowl; in another bowl mix sugar and cinnamon.

Working one at a time, dip entire donut in butter and roll in the cinnamon sugar. Place on a wire rack until crust is set.

Chef's Note:

These are amazing served the same day but will also be great for up to 3 days if stored in an air-tight container. They freeze beautifully, as well.