



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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