

Doughnut Muffins

[Adapted from How to: Simplify, Doughnut Muffins](#)

Preheat oven to 350 degrees. Grease the muffin tin because you're not going to use liners for these babies.

Mix together in a small bowl until frothy and set aside to use later:

- 1 1/2 teaspoon EnerG Egg Replacer
- 1 tablespoon warm water

Combine in a medium bowl:

- 1 3/4 cup [gluten-free flour blend](#) (I used Authentic Foods MultiBlend Flour)
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon

In a separate large bowl stir together:

- 1/3 cup oil (grapeseed, canola or light olive oil will work well)
- 3/4 cup sugar
- 1 egg replacer you made earlier
- 3/4 cup hemp (or other) milk

Add dry ingredients to the wet ingredients and stir by hand only to combine. My batter was a little lumpy but it worked just fine.

Bake at 350 degrees for 15-20 minutes.

While muffins are baking, melt and place in a small bowl:

- 1/4 - 1/2 cup Earth Balance

In another small bowl, combine:

- 1/3 cup sugar
- 1 tablespoon cinnamon

Shake muffins out of the muffin tin while they're still hot.

Dip the hot muffins in the melted butter and then into the sugar and cinnamon mixture. Place on a wire rack and allow to cool.

Note: I thought the Earth Balance was a little too thick for my preferences. Next time I will brush the Earth Balance over the top half of the muffin and dredge that in the cinnamon sugar mix. Either way these will be delicious!

Also, if you can use eggs and butter go ahead and do it. Use the same measurements--1 egg and 1/4-1/2 cup butter. Live large!