**Donut Muffins**

**Muffins**

1/2 cup granulated sugar

1/3 cup brown sugar

1 1/2 teaspoons baking powder

1/4 teaspoon baking soda

1 teaspoon ground nutmeg

3/4 teaspoon salt

2 2/3 cups flour

1/4 cup butter, melted

1/4 cup vegetable oil

2 large eggs

1 teaspoon [vanilla extract](https://www.kingarthurflour.com/shop/items/pure-vanilla-extract-16-oz)

1 cup buttermilk

**Topping**

¼ cup melted butter

¼ cup sugar

1/2 tsp. cinnamon

Preheat the oven to 425°F. Lightly grease a standard muffin tin. Or line with 12 paper or silicone muffin cups, and grease the cups with non-stick vegetable oil spray; this will ensure that they peel off the muffins nicely.

In a large bowl, sift together the sugar, brown sugar, baking powder, baking soda, nutmeg, salt, and flour.

In a separate bowl, whisk together the melted butter, vegetable oil, eggs, vanilla, and milk.

Pour the liquid ingredients into the dry ingredients, and stir thoroughly to combine.

Spoon the batter evenly into the prepared pan, filling the cups nearly full.

Bake the muffins for 15 to 17 minutes, or until they're a pale golden brown and a cake tester inserted into the middle of one of the center muffins comes out clean.

Brush or spoon melted butter on top of each muffin, and dip or sprinkle with cinnamon sugar.