

## **Bourbon-Glazed Doughnut Muffin Doughnuts**

<http://userealbutter.com/2016/08/14/bourbon-glazed-doughnut-muffin-doughnuts-recipe/>  
*adapted from [King Arthur Flour](#)*

1/4 cup unsalted butter, softened  
1/4 cup vegetable oil  
1/2 cup granulated sugar  
1/3 cup light brown sugar  
2 eggs  
1 1/2 tsps baking powder  
1/4 tsp baking soda  
1 1/4 tsp grated nutmeg  
3/4 tsp salt  
1 tsp vanilla extract or vanilla bean paste  
2 2/3 cups all-purpose flour  
1 cup milk

### **bourbon glaze**

2 cups confectioner's sugar  
3-4 oz. bourbon  
1/4 tsp vanilla extract or vanilla bean paste  
pinch of salt

Preheat oven to 425°F. Butter the doughnut pans. Cream the butter, oil, sugar, and brown sugar together until smooth. Beat in the eggs. Stir the baking powder, baking soda, nutmeg, salt, and vanilla into the batter. Stir in 1 cup of flour, then stir in 1/2 cup of milk, then stir in another cup of flour, then stir in the remaining milk. Finish the batter with the remaining flour (about 2/3 cup). Fill the doughnut pans to 1/4-inch below the rim. I find using a piping bag with a 1/2-inch plain tip makes this task easier to manage. Bake regular doughnuts for 15-17 minutes or until the tops are set and the bottoms are golden. Bake mini doughnuts for 12-13 minutes.

**Make the glaze:** Combine all ingredients until smooth.

When the doughnuts have cooled, dip the top of each doughnut into the glaze and set glazed-side up on a cooling rack. The bourbon in the glaze is strongest just after dipping. Makes 24 large doughnuts or 96 mini doughnuts.