

BILLINGS
FARM & MUSEUM

Eat Local



OCTOBER

THIS MONTH'S RECIPE:

CIDER DONUT MUFFINS

TOTAL MILES FROM BILLINGS FARM & MUSEUM: 119

CIDER DONUT MUFFINS

INGREDIENTS

- 1 $\frac{3}{4}$ Cups Flour
- 1 $\frac{1}{4}$ Tsp. Baking Powder
- 1 Cup Butter at room temperature
- 2 Large Eggs at room temperature
- $\frac{1}{2}$ Cup Apple Cider
- $\frac{3}{4}$ Cup Granulated Sugar
- $\frac{3}{4}$ Cup Light Brown Sugar
- $\frac{3}{4}$ Tsp. Salt
- 2 Tsp. Cinnamon
- $\frac{1}{2}$ Tsp. Nutmeg
- 1 Tsp. Vanilla Extract

WHERE WE FOUND THEM

- King Arthur Flour
- King Arthur Flour
- Cabot Creamery
- Billings Farm & Museum
- Wellwood Orchard

RECIPE

1. Preheat the oven to 350°F and lightly grease a muffin tin.
2. In a medium bowl, combine flour, baking powder, salt, 1 teaspoon cinnamon, and $\frac{1}{2}$ teaspoon nutmeg. Set aside.
3. Cream 10 tablespoons of butter, brown sugar, and $\frac{1}{4}$ cup granulated sugar until light and fluffy (3-4 minutes).
4. Add eggs one at a time and mix well after each addition. Add the vanilla and mix.
5. Add the flour mixture to the butter mixture until incorporated. Slowly add the apple cider while mixing. Scrape the bowl and make sure the mixture is fully incorporated.
6. Spoon the batter into the prepared muffin tin, filling about $\frac{2}{3}$ of the way full.
7. Bake 15-20 minutes or until golden-brown and a toothpick inserted in the middle comes out clean. Rotate the pan halfway through baking.
8. While the muffins are baking, whisk the remaining $\frac{1}{2}$ cup of sugar and 1 teaspoon of cinnamon together.
9. In a small bowl, melt 6 tablespoons of butter.
10. Once the muffins come out of the oven, let them sit for 5 minutes to cool slightly.
11. Remove the muffins from the pan and brush them with the melted butter. Sprinkle the cinnamon sugar over the tops.