

CopyCat O'Charley's Cinnamon Sugar Donuts

Ingredients

1 cup all-purpose flour
1/4 cup granulated sugar
1 tbsp baking powder
1/2 tsp ground cinnamon
1/2 cup milk
1 egg
2 tbsp unsalted butter, melted
1/2 cup granulated sugar
1 tsp ground cinnamon
1/4 cup unsalted butter, melted

Directions

Preheat oven to 375°F. Grease a donut pan.

In a large mixing bowl, combine flour, 1/4 cup sugar, baking powder, and 1/2 tsp cinnamon.

In a separate bowl, whisk together milk, egg, and 2 tbsp melted butter until well combined.

Slowly pour wet ingredients into dry ingredients, stirring until just combined.

Spoon batter into donut pan cavities, filling each 3/4 full.

Bake for 10 minutes, or until donuts are lightly golden and spring back when pressed.

In a shallow bowl, combine 1/2 cup sugar and 1 tsp cinnamon.

Remove donuts from pan and dip each in melted butter, then roll in cinnamon sugar mixture.

Serve warm and enjoy!