



# Cinnamon Sugar Donut Holes (GF/DF)



24 donuts



20 minutes

## INGREDIENTS

- 1 ½ cups GF 1:1 baking flour (or all-purpose)
- ½ cup brown sugar
- 1 ½ tsp. baking powder
- ⅛ tsp. salt
- 1 tsp. ground cinnamon
- ¼ tsp. nutmeg
- 1 tsp. vanilla extract
- ¼ cup unsweetened applesauce (or 1 large egg)
- ½ cup milk or milk alternative
- ⅓ cup oil

## TOPPING

- ½ cup granulated sugar
- 1 tbsp. ground cinnamon
- 5 tbsp. melted margarine or butter



## CHAPTER 7: LOVING

### DIRECTIONS

1. Preheat oven to 350 degrees. Grease mini muffin pan (24 count) and set aside.
2. In a large bowl, whisk together flour, brown sugar, baking powder, salt, cinnamon, & nutmeg.
3. In a small bowl, beat egg or add applesauce and then add milk, vanilla, and oil. Mix well to combine.
4. Add wet ingredients to dry ones, stirring just until moistened (*\*don't overmix*).
5. Spoon batter into prepared muffin cups about ¾ of the way full. Bake 12 minutes.
6. Allow donut holes to cool 3-4 minutes before transferring to wire rack to finish cooling.
7. To make topping, combine sugar & cinnamon in a small bowl. Use a 2<sup>nd</sup> small bowl to melt butter or margarine.
8. Dip muffins into butter then roll them in sugar mixture. Enjoy.

## BAKING BUDDIES

*Read 1 Corinthians 13:1-3* ~ We all want & need love. God created us for relationships, and Jesus demonstrated the way to win the world is through love. We each have a God-sized hole in our hearts that only He can fill. As Christians, we are blessed with the opportunity to help others discover how to fill that hole. Our words may be forgotten, but the love we demonstrate remains forever in the hearts of those around us. Today, we will make Donut Holes to help us remember we have the missing ingredient to share with others: Jesus Christ.

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