

**Brown Sugar Cinnamon Doughnut Bites**  
**Adapted from The Sweets Life by The Cook's Life**  
**Makes 24**

½ cup packed brown sugar  
¼ cup butter, melted  
1 teaspoon ground cinnamon  
½ cup milk (I used whole, but whatever you have will work just fine)  
1 teaspoon baking powder  
½ teaspoon salt  
½ cup white whole wheat flour\*  
½ cup all-purpose flour

**Topping:**

⅓ cup granulated sugar

\*If you prefer, use all-purpose flour instead of white whole wheat flour

Preheat oven to 375 degrees. Lightly grease a 24 cup mini muffin pan and set aside.

Combine brown sugar, melted butter and cinnamon in a large bowl. Stir to combine, making sure to break up all the lumps in the brown sugar. Add milk and stir well. Add baking powder, salt, white whole wheat flour and all-purpose flour and stir gently to combine.

Divide batter evenly between the muffin cups. Bake for 10-15 minutes, or until lightly browned and firm when pressed.

Toss hot muffins gently in granulated sugar to coat. Serve warm or at room temperature. Store any leftovers at room temperature in an airtight container for a day or two. Freeze for longer storage.