**Doughnut Recipe**

1 cup cake flour, sifted

1/3 cup granulated sugar

1 teaspoon baking powder

1/4 teaspoon salt

1/8 teaspoon ground nutmeg

1/3 cup buttermilk

1 egg, lightly beaten

1 tablespoon butter, melted

Non-stick vegetable pan spray

**For the cinnamon-sugar topping:**

30 grams (2 tablespoons) unsalted butter, melted

¼ cup granulated sugar

½ teaspoon cinnamon

1. *Preheat oven to 425°F. Prepare doughnut pan with vegetable pan spray*
2. *In large bowl, sift together flour, sugar, baking powder, nutmeg and salt. In small bowl, whisk together buttermilk, eggs and butter. Add to flour mixture and stir until just combined. Fill each pan cavity approximately 2/3 full.*
3. *Bake 6-8 minutes or until the top of the doughnuts spring back when touched. Cool in pan 3 minutes; remove to cooling grid.*
4. *In a small bowl mix together the sugar and cinnamon. Brush each donut with melted butter, then dip in the cinnamon sugar mixture until well coated.*

**Enjoy!**