

Chocolate Doughnut Muffins
By Yossy Arefi
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Total Time: 50 minutes
Prep Time: 10 minutes
Cook Time: 40 minutes
Servings: 12 muffins

Ingredients

½ cup plus 4 tablespoons/170 grams unsalted butter, melted, plus more for greasing
2 large eggs
1 cup/200 grams granulated sugar
1 cup/220 grams sour cream
1 tablespoon vegetable or canola oil
1½ teaspoons freshly grated nutmeg
1 teaspoon kosher salt (such as Diamond Crystal), plus a pinch
½ cup/45 grams Dutch-process cocoa powder
1½ teaspoons baking powder
¼ teaspoon baking soda
1 cup/128 grams all-purpose flour
1 tablespoon ground cinnamon

Preparation

1. Heat oven to 375 degrees with a rack set in the center. Generously butter a 12-cup muffin tin.
2. In a large bowl, combine the eggs and ¾ cup/150 grams granulated sugar and whisk until well combined.
3. Add the sour cream, ½ cup/113 grams butter, the oil, nutmeg and 1 teaspoon salt; whisk until well combined.
4. Whisk in the cocoa powder, followed by the baking powder and the baking soda. Then use a flexible spatula to fold in the flour by gently scooping up some batter from the bottom and folding it over the flour on the top. Rotate the bowl and repeat until just incorporated.
5. Divide the mixture among the 12 wells and bake until the muffins are puffed and a toothpick inserted in the center comes out with a few moist crumbs attached, 18 to 23 minutes.
6. In a shallow bowl, combine the remaining ¼ cup/50 grams granulated sugar, 1 tablespoon cinnamon and a pinch of salt.
7. Let the muffins cool in the pan for 5 minutes then transfer them to a rack. Working with one warm muffin at a time, brush it with some remaining melted butter then toss in the cinnamon sugar; repeat with remaining muffins.
8. Serve immediately. Store any extras in an airtight container at room temperature for up to 4 days. (The sugar will gradually melt into the muffins as they sit, but you can reroll the muffins in cinnamon sugar, if desired.)