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Dirt Bombs

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Ingredients

muffins

- ☐ Nonstick vegetable oil spray
- ☐ 2¼ cups all-purpose flour
- ☐ 2 teaspoons baking powder
- ☐ 1 teaspoon kosher salt
- ☐ ½ teaspoon ground nutmeg
- ☐ ½ cup (1 stick) unsalted butter, room temperature
- ☐ ¾ cup sugar
- ☐ 1 large egg
- ☐ 1 cup whole milk

topping and assembly

- ☐ ½ cup sugar
- ☐ 1 teaspoon ground cinnamon
- ☐ 6 tablespoons (¾ stick) unsalted butter, melted

Recipe Preparation

Muffins

- Preheat oven to 375°. Coat a standard 12-cup muffin pan with nonstick spray. Whisk flour, baking powder, salt, and nutmeg in a medium bowl; set aside.
- Using an electric mixer, beat butter and sugar in a large bowl until light and fluffy, about 4 minutes. Beat in egg. With mixer on low speed, add dry ingredients in 3 additions alternating with milk in 2 additions, beginning and ending with dry ingredients.
- Divide batter among muffin cups and bake, rotating pan halfway through, until a tester inserted into center comes out clean, 30–35 minutes. Let cool 5 minutes in pan, then transfer to a wire rack.

Topping and Assembly

- Mix sugar and cinnamon in a medium bowl. Working one at a time, dip tops of muffins in melted butter, then cinnamon sugar.
- **Do Ahead:** Muffins can be made 6 hours ahead. Keep tightly wrapped at room temperature.

Nutritional Content

Calories (kcal) 260 Fat (g) 14 Saturated Fat (g) 9 Cholesterol (mg) 55 Carbohydrates (g) 33 Dietary Fiber (g) 0 Total Sugars (g) 17 Protein (g) 3 Sodium (mg) 230

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