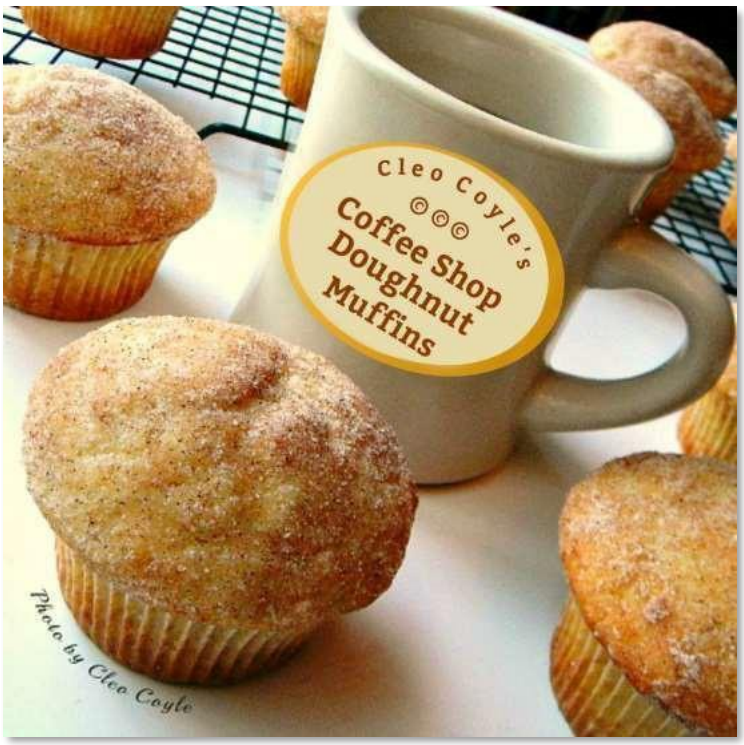
Cleo Coyle's Coffee Shop Doughnut Muffins



Text and Photos (c) by Alice Alfonsi who writes The Coffeehouse Mysteries as Cleo Coyle with her husband, Marc Cerasini.

Tender and sweet, these muffins are dusted with cinnamon sugar and one bite will remind you of an old-fashioned cake doughnut, the kind you might order at a coffee shop counter with a hot cuppa joe. These babies are always on the menu at our Village Blend, the century-old Greenwich Village coffee-house that serves as the picturesque setting for our Coffeehouse Mysteries. Because our amateur sleuth serves them to her customers, they would make a fantastic snack for a book club meeting. Served with coffee or tea, they'll make your discussion of Clare Cosi's latest case even more delicious. To learn more about Cleo's upcoming Coffeehouse Mystery, ***Eat, Drink, and Get Buried***, click here. May you eat, drink, and read with joy! ~ *Cleo*

Free Recipe Guide to Cleo's latest culinary mystery ***No Roast for the Weary***: *click here*.

Makes 12 standard-size muffins *(Note: Although the muffins may appear large in my photos, they were made with standard muffin pans.)*

For the batter:

12 tablespoons unsalted butter, softened
1 cup white, granulated sugar
2 large eggs, lightly beaten with fork
1 cup milk *(whole or 2%, not skim)*
2-½ cups all-purpose flour *(spoon into cup and level off)*
2-½ teaspoons baking powder
¼ teaspoon baking soda
½ teaspoon table salt
½ teaspoon ground nutmeg

For the cinnamon-sugar topping:

½ cup granulated sugar
1 teaspoon ground cinnamon
2 tablespoons butter, melted

Step 1—Prep your oven and pan: Preheat your oven to 350° F. This recipe uses a standard muffin pan yet bakes up big, coffee shop-sized muffins with generous tops, so lightly coat the tops of your muffin tins with non-stick cooking spray. This will prevent the tops from sticking to the pan. Line muffin cups with paper holders.

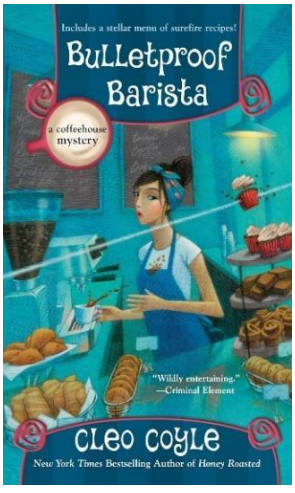
Step 2—Make the batter: Using an electric mixer, cream the butter and sugar until fluffy. Add in the eggs and milk and continue mixing. Stop the mixer. Sift in the flour, baking powder, baking soda, salt, and nutmeg and mix only enough to combine ingredients. Batter will be thick. Do not over mix at this stage or you will produce gluten in the batter and toughen the muffins.

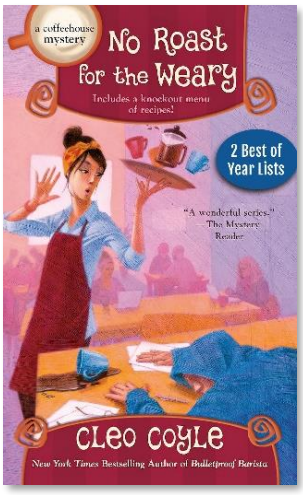
Step 3—Bake: Using two tablespoons (one to scoop, the other to scrape in the thick batter), fill each cup to the top, dividing any remaining batter among the 12 cups. Bake for 20 – 25 minutes, or until the muffin tops spring back lightly when touched and a toothpick inserted into the center of a muffin comes out clean. After a few minutes out of the oven, remove muffins from the pan and cool on a wire rack. (Muffins that remain long in a hot pan may end up steaming, and the bottoms may become tough.)

Step 4—Finish with cinnamon-sugar topping: Mix together the sugar and cinnamon in a shallow bowl. Melt the butter, brush it lightly over the muffin tops. Roll the buttery tops in the bowl of cinnamon-sugar, and…

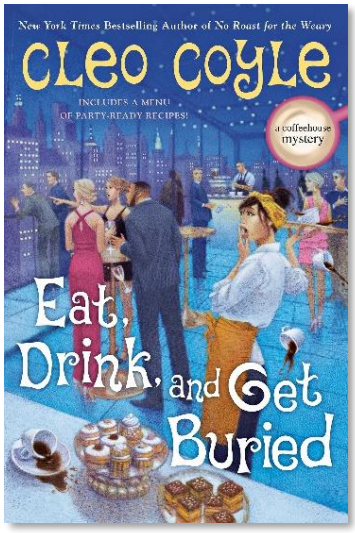
Eat (and read) with joy!

~ Cleo





The Coffeehouse Mysteries are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



Bulletproof Barista
"Wildly Entertaining"
Free Recipe Guide here.

No Roast for the Weary
"A Joy to Read"
Free Recipe Guide here.

Coming Soon > Eat, Drink, and Get Buried
Coming September 2026!
Free Newsletter Here