

Mini Brown Butter Sourdough Cinnabundts for the Ultimate Cozy Bake

Mini Brown Butter Sourdough Cinnabundts



OVEN
350°F

TIME
15 to 18 min

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INGREDIENTS

For the Cinnabundts:

- 1 cup sourdough discard
- 1 1/4 cups all-purpose flour
- 1/2 cup brown sugar
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 cup unsalted butter, browned
- 1 egg
- 1/2 cup milk
- 1 teaspoon vanilla extract

For the cinnamon sugar coating:

- 2 tablespoons melted butter
- 1/4 cup sugar

DIRECTIONS

1. Brown the butter: Melt the butter over medium heat until it turns golden and smells nutty and fragrant.
2. Let it cool slightly.
3. Mix the dry ingredients: In a bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon.
4. Mix the wet ingredients: In another bowl, whisk together the sourdough discard, brown sugar, browned butter, egg, milk, and vanilla extract.
5. Combine the batter: Stir the wet ingredients into the dry ingredients until the batter is smooth.
6. Fill and bake: Grease your mini bundt pan well and fill each cavity about 3/4 full.
7. Bake at 350°F (175°C) for 15 to 18 minutes, or until the tops are set and a tester comes out clean.
8. Make the cinnamon sugar coating: In a small bowl, mix together the sugar and cinnamon.
9. Coat the warm bundts: Brush the warm mini bundts with melted butter, then roll or sprinkle them with the cinnamon sugar mixture.
10. Serve: Enjoy warm or let them cool slightly before serving.

SWAPS & NOTES

Sourdough discard is one of the best things about this recipe.

It gives the mini bundts a little tang and helps create a soft, tender crumb without requiring any extra rise time.

Browned butter adds a lot of flavor, so it is worth taking the extra few minutes to do it properly.

Once it turns golden and smells nutty, it gives the batter a richer, deeper taste than regular melted butter.

TIPS FOR SUCCESS

Let the browned butter cool just a bit before mixing it into the wet ingredients so it does not cook the egg.

Do not overmix once the wet and dry ingredients come together.

Stir just until smooth so the mini bundts stay soft and tender.

Grease the mini bundt pan thoroughly, especially around all the curves and ridges, so the cakes release cleanly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-brown-butter-sourdough-cinnabundts-for-the-ultimate-cozy-bake/>