
Cinnamon-Sugar Muffins

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 1/2 cups flour
3/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon nutmeg
1/2 cup milk
1 egg, beaten
1/3 cup butter, melted
1 teaspoon cinnamon
1/2 cup sugar
1/2 teaspoon vanilla
1/3 cup butter, melted

In a bowl, mix the flour, sugar, baking powder, salt and nutmeg. Add the milk, beaten egg and 1/3 cup of melted butter. Mix well.

Fill greased or lined muffin tins 2/3 full.

Bake at 400 degrees for 20 minutes.

Remove while still hot, dip in melted butter and then a mixture of sugar, cinnamon and vanilla.

Yield: 2 dozen

Breads, Muffins

Per Serving (excluding unknown items): 2892 Calories; 133g Fat (40.7% calories from fat); 31g Protein; 404g Carbohydrate; 7g Dietary Fiber; 556mg Cholesterol; 2881mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 25 1/2 Fat; 17 Other Carbohydrates.