

Cinnamon Bun Muffins

printed from [Smells Like Food in Here](#)

adapted from [Cooking Club of America](#)

FILLING

1/4 c sugar
1/3 c chopped toasted walnuts
1 1/2 tsp ground cinnamon

BREAD

1 3/4 c all-purpose flour
1 1/2 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
1 c sugar
1/4 c unsalted butter, softened
1 egg
1 1/4 tsp vanilla extract
3/4 c whole milk

ICING

1 c powdered sugar
1/4 tsp vanilla extract
1 to 2 tbsp whole milk

Heat oven to 350°F. Place liners in a 12-place muffin pan.

Combine all filling ingredients in small bowl. Whisk flour, baking powder, baking soda and salt in medium bowl.

Beat 1 cup sugar and butter in large bowl at medium speed 3 minutes or until light and fluffy. Beat in egg and 1 1/4 teaspoons vanilla until smooth and well-blended.

At low speed, beat in flour mixture in 3 parts alternately with 3/4 cup milk, beginning and ending with flour mixture.

Meanwhile, if you haven't already, place walnuts on a baking sheet and bake at 350°F until fragrant and slightly browned, about 6-8 minutes. Cool nuts, chop, and combine with cinnamon and sugar.

Spread half of the batter in muffin liners ; sprinkle with half of the filling.

I used a [#40 scoop](#) (equivalent to 1.5 or 2 tbsp depending on which site you look at for equivalences) for the batter and about 1 tsp filling per muffin.

Top with half of the remaining batter. Sprinkle with remaining filling.
Again with the #40 scoop for batter -- it worked out perfectly -- and 1 tsp filling.

Bake 13-17 minutes or until golden brown and toothpick inserted in center comes out clean.
Cool in pan on wire rack 10 minutes. Remove from pan; cool completely.
I did exactly 15 minutes for baking time, but assumed your oven might be a little cooler or a little hotter.

Whisk powdered sugar, 1/4 teaspoon vanilla and 1 tablespoon of the milk in small bowl, adding additional milk for desired consistency.

Drizzle over top of bread, allowing to drip down sides.

Let stand until icing is set.