

## **CINNAMON MINI-MUFFINS**

- 2 cups flour
- 1 cup sugar or stevia
- 1 tablespoon baking powder
- 1 tablespoon cinnamon
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 cup oil or 1/2 cup unsweetened applesauce
- 2 eggs
- 2 tablespoons sugar or stevia
- 1 teaspoon cinnamon

Preheat the oven to 375 degrees F. Grease your mini-muffin pans. Set aside.

In a bowl, combine the flour, sugar, baking powder, cinnamon, and salt with a whisk. Set aside.

In another bowl, beat together the milk, oil, and eggs with the whisk.

Make a well in the center of the dry ingredients and add the wet ingredients. Stir just until combined - don't overmix.

Scoop the batter into the cups.

In a small bowl, combine the 2 tablespoons of sugar and the teaspoon of cinnamon. Sprinkle the cinnamon sugar mixture over the tops of the batter-filled cups.

Bake until the muffins are done 10 to 11 minutes. (insert a toothpick in the center of one of the muffins)

Allow to cool a minute or two before running a knife around the muffins and lift them out to cool on a wire rack.

Recipe makes 48 + mini-muffins.