

Cinnamon Sugar Muffins

INGREDIENTS

YIELD: 12 muffins

- 1 ½ cups flour
- ½ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon ground nutmeg
- ½ teaspoon ground allspice
- 1 egg, beaten
- ½ cup milk
- ⅓ cup butter, melted

TOPPING

- 2 tablespoons sugar
- ½ teaspoon ground cinnamon
- ¼ cup butter, melted

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Line a muffin tin with papers and spray.
3. Mix flour, sugar, baking powder, salt, nutmeg and allspice in a large bowl.
4. Combine egg, milk and butter in a small bowl.
5. Combine egg, milk and butter in a small bowl.
6. For topping combine sugar and cinnamon.
7. Spoon batter into greased or paper-lined muffin cups.
8. Sprinkle topping and wipe down muffin tin.
9. Bake for 20 minutes.