



French Toast Muffins

2 c flour	1 c sugar	2 t BP
1/4 t salt	1/2 c butter, melted	1 c milk
2 large eggs	1 t cinnamon	1/4 t ground nutmeg
1/4 t vanilla extract		

- Preheat oven to 375°F
- Line a 12-cup muffin tin with paper liners.
- In a medium bowl, whisk together flour, sugar, baking powder, salt, and cinnamon.
- In a large bowl, whisk together melted butter, milk, eggs, nutmeg, and vanilla extract.
- Add the dry ingredients to the wet ingredients and stir until just combined. Do not overmix.
- Divide the batter evenly among the muffin cups.
- Sprinkle ¼ t. sugar & 3 shakes cinnamon on top of each.
- Bake for 20-25 minutes, or until a toothpick inserted into the center of a muffin comes out clean.
- Allow the muffins to cool in the tin for 5 minutes before transferring to a wire rack to cool completely.