

CINNAMON RIPPLE MUFFINS

(recipe from [Family Fun](#))

Cinnamon Ripple

1/2 cup brown sugar
4 Tbs. butter, cut into small pieces
1/4 cup flour
2 tsp. cinnamon

Muffin Batter

2 cups flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 cup butter, room temperature
1/2 cup sugar
2 eggs
1/2 cup buttermilk
1 tsp. vanilla

Heat the oven to 400 degrees and prepare 12 muffin cups by greasing or lining with muffin papers.

Combine all the cinnamon ripple ingredients in medium bowl and use an electric mixer to blend them well. Set the mixture aside.

In another bowl, whisk together flour, baking powder, baking soda and salt. In a large bowl, beat the butter and sugar with an electric mixer until fluffy. Continue to beat and add each egg, buttermilk and vanilla. Stir in the dry ingredients by hand just until the batter is blended. Sprinkle the cinnamon ripple over the batter and use a spatula to fold it in a couple of times.

Divide the batter between the muffin cups and bake for 12 minutes or until a toothpick tests clean. Let the muffins cool for 5 minutes before removing to a wire rack to cool completely.

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