

Beer Bread Muffins (Breakfast)

Prep: 10 mins. Cook: 16 mins. Servings: 12

Ingredients

- 4 c. Bisquick
- 4 T. granulated sugar
- 1 (12oz.) can/bottle beer, room temperature
- ½ c. (1 stick) butter, plus 2T, melted



Instructions

1. Preheat oven to 375 degrees. Grease a standard size muffin pan with cooking spray.
 2. In a large bowl, combine the Bisquick, sugar, ½ cup of melted butter, and beer. Mix well.
 3. Pour the batter into the muffin cups, then bake at 375 for 8-10 minutes or until lightly brown. Remove from the oven.
 4. Brush the top of each muffin with remaining 2 tablespoons of butter.
 5. Return the muffins to the oven and bake for 5-10 minutes until golden on top. Remove from the oven and remove immediately from the pan and serve.
- *Muffins are best served hot.

Chef Notes:

The alcohol bakes out completely so these muffins are safe for anyone to eat.

Change it Up: You can add in up to ½ cup of the following ingredients for a variety of new flavors.

Cheese: Parmesan or sharp cheddar cheese

Seeds: Top with poppy seeds or pecans

Herbs: Fresh Rosemary or thyme finely diced

Sweeten them up with a drizzle of honey or maple syrup