

Brown Sugar Muffins

Ingredients

Muffins

2 c. all- purpose flour
1/2 c. granulated sugar
1/3 c. brown sugar, packed
1 1/2 tsp. baking powder
1/2 tsp. ground cinnamon
1/2 tsp. salt
2 eggs, beaten
1 c. milk
1 tsp vanilla
2/3 c. butter, melted

Topping

1/4 c. sugar
1/2 tsp. ground cinnamon
1/3 c. butter, melted



Instructions

1. Preheat oven to 350 degrees F.

Grease muffin cups or line with paper muffin liners.

2. In a small mixing bowl, stir together flour, sugar, baking powder, nutmeg and salt.
Make a well in the center of the mixture.

Stir together egg, milk and 1/3 cup melted butter.

Add egg mixture to the flour mixture, stir until just moistened (batter may be lumpy).
Spoon batter into prepared muffin cups.

3. Bake in oven for 20 to 25 minutes.

In a medium bowl, combine 1/4 cup of sugar, and cinnamon.

When muffins are finished baking, dip the top of the muffins in the melted butter and then dip in the cinnamon sugar mixture.

Serve warm. Yields 12