

Coffee Cake Muffins



PREPARATION TIME

15 minutes



COOKING TIME

15 minutes



PERFECT PARTNER

apple butter



Always check the egg carton for broken eggs before purchasing. Gently move the eggs around to check for underlying cracks that cause them to stick to the carton.

SHOPPING LIST

- nutmeg

ON HAND

- butter • flour • sugar
- baking powder • salt
- cinnamon • egg • milk

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INGREDIENTS

- 1½ cups all-purpose flour
- 1 cup sugar, divided
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- 1 egg, beaten
- ¾ cup milk
- ⅓ cup butter or margarine, softened
- 1 teaspoon cinnamon
- ⅓ cup melted butter or margarine

MAKES 12 MUFFINS

COOK'N
Express

- To quickly revive any leftover muffins, heat in the microwave on HIGH for about 15 seconds.
- Don't waste time by using baking powder that has lost its potency. If baking powder is more than 6 months old, test it by mixing 1 teaspoon baking powder with ⅓ cup hot water. If bubbly, the baking powder will work.

Make Ahead

Muffins in minutes? It's easy if you make your own "pouch" mixes. Mix dry ingredients as recipe directs in step 1. Place in resealable plastic bags.

1 Preheat oven to 350°F. Grease a 12-cup muffin pan. Mix flour, ½ cup sugar, baking powder, salt and nutmeg in a medium bowl. Beat egg and milk in a small bowl.

♦ VARIATION

Lace these muffins with a hint of citrus. Add 1 teaspoon finely grated orange or lemon peel to the batter in step 2.



2 Beat softened butter in a large bowl until light and fluffy. Add flour mixture and egg mixture alternately, mixing with a wooden spoon after each addition. Do not overmix.

3 Spoon batter into prepared muffin pan, filling each cup ⅔ full. Bake until a toothpick inserted into center comes out clean or until muffins are golden brown, about 15 minutes.



4 Mix remaining sugar and cinnamon in a bowl. Remove muffins. Dip muffin tops in melted butter, then in cinnamon-sugar. Place right side up on a wire rack; cool or serve warm.