

Cinnamon Nut Muffins by Lynn's Recipes



A delicious muffin that is super easy to make. Great for breakfast, brunch, or just to have as a snack.

Ingredients:

- 1 cup granulated sugar
- 2 cups self rising flour
- 3 teaspoons ground cinnamon
- 1 cup milk
- ½ cup vegetable oil, (I used coconut oil)
- 2 eggs, beaten
- 1 cup chopped pecans

Place dry ingredients in a bowl and then put the liquids in the bowl on top of the dry ingredients. Mix with hand mixer until well combined and then mix in chopped pecans. Bake in a muffin pan that has been sprayed with cooking spray. Bake in a preheated 425° 15-20 minutes (mine take about 18 minutes). Makes 12 muffins.

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