

French Breakfast Muffins with Sophie by Lynn's Recipes



Lynn demonstrates, with Sophie's help, how to make French Breakfast Muffins from a recipe on Pinterest. These are really easy to make and delicious.

Ingredients:

Muffins:

- 1/3 cup butter, melted
- ½ cup sugar
- 1 egg, room temperature
- 1-1/2 cups all purpose flour
- 1-1/2 teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon ground nutmeg
- ½ cup milk

Topping:

- ½ cup granulated sugar
- ½ cup butter, melted
- 1 teaspoon ground cinnamon

Preheat oven to 350°. Spray a muffin tin with nonstick cooking spray and set aside.

In a medium-large bowl, sift together all the dry ingredients. Add wet ingredients and stir just until combined, but still a bit lumpy. Do not over mix. Using a large ice cream scoop or spoon

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scoop batter into prepared muffin tin. You will probably be able to get 9 muffins out of this batter. Bake for 20-25 minutes, or until they just start to turn a bit golden at the edges. A toothpick or cake tester should come out clean.

For the topping, mix sugar and cinnamon in a small bowl. Place the melted butter in another small bowl. Dip the warm muffins in melted butter, you can do just the top or you can do the entire muffin. Serve.

If you have any of the butter and cinnamon sugar mixture left, you can use it to dip the muffin in while eating.

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