

Nutmeg Muffins Quilt and Café

Ingredients

3 cups all purpose flour

3 teaspoons baking powder

1 teaspoon salt

1/2 teaspoon ground nutmeg

2/3 cup butter, softened

1 cup granulated sugar

2 eggs

1 1/2 cups milk

6 Tablespoons butter, melted

1/2 cup granulated sugar

1 teaspoon ground cinnamon

Method

Preheat your oven to 350 degrees. Lightly grease a 12 cup muffin pan. In a large bowl sift together the flour, baking powder, salt and nutmeg and set aside. In the bowl of a mixer, cream the butter and sugar until light and fluffy. Incorporate the eggs into the butter and mix well. Add in the dry ingredients along with the milk, alternating and finishing with the flour mixture. Mix until just combined, do not over mix. Fill the prepared muffin cups 2/3 full and bake for 20-25 minutes or until golden brown. While the muffins are baking, melt the 6 Tablespoons of butter. Mix together the sugar and cinnamon in a separate bowl. When the muffins are done, remove them from the pan. Let them cool slightly. Roll the muffins into the melted butter and then into the cinnamon sugar mixture. Enjoy!

Makes 12 muffins