



French Toast Muffins

1/3 c. butter, melted

1/2 c. sugar

1 egg

1 1/2 c. all-purpose flour

1 1/2 tsp. baking powder

1/2 tsp. salt

1/4 tsp. nutmeg

1/2 c. milk

Topping (option: cut topping in half*)

1/2 c. sugar

1/2 c. butter, melted

1 tsp. cinnamon

Preheat oven to 350F.

In a medium-large bowl, sift together all dry ingredients. Add wet ingredients and stir until combined, but still a bit lumpy. Don't overmix. Scoop batter into muffin tins that have sprayed with cooking spray. Using a large ice cream scoop, I got 8 medium-large muffins out of this batter; I think you could get 10-12 muffins by distributing the batter a little less generously. Bake for 20-25 minutes, or until they just start to turn a bit golden at the edges.

For the topping, mix sugar and cinnamon in a small bowl. Place melted butter in another small bowl. Dip the warm muffins in melted butter, then dip/roll the muffin in cinnamon sugar.