

# French Breakfast Muffins

## Ingredients

### MUFFINS

- 1 1/2 cups flour
- 1/2 cup sugar
- 1 1/2 teaspoons baking powder
- 1/8 teaspoon salt
- 1/4 teaspoon nutmeg
- 1 large egg, lightly beaten
- 1/2 cup milk
- 1/3 cup unsalted butter, melted and slightly cooled

### CINNAMON-SUGAR TOPPING

- 1/4 cup sugar
- 1/2 teaspoon cinnamon
- 1/3 cup unsalted butter, melted and slightly cooled

## Preparation

Preheat oven to 350 degrees. Grease muffin cups or line with paper muffin liners.

In a medium mixing bowl, stir together flour, 1/2 cup sugar, baking powder, nutmeg and salt. Make a well in the center of the mixture. Stir together egg, milk and 1/3 cup melted butter. Add egg mixture to flour mixture; stir until just moistened (batter may be lumpy). Spoon batter into prepared muffin cups.

Bake in preheated oven for 20 to 25 minutes. Meanwhile, combine 1/4 cup sugar, cinnamon. When muffins are finished baking, dip tops of muffins in the melted butter, and then in the cinnamon sugar mixture. Serve warm.