

French breakfast muffins

Makes: 15, medium-sized muffins

Originally from: Betty Crocker's Cookbook

Ingredients:

½ cup shortening

½ cup sugar

1 egg

1 ½ cups flour*

1 ½ tsp baking powder

½ tsp salt

¼ tsp nutmeg

½ cup milk

½ cup sugar

1 tsp cinnamon

½ cup butter, melted

Directions:

1. To prepare, heat oven to 350° and grease muffin pan.
2. Mix thoroughly: shortening, ½ cup sugar, and the egg.
3. Stir in flour, baking powder, salt and nutmeg, alternately with milk.
4. Fill muffin cups 2/3 full and bake 20 to 25 minutes.
5. Mix ½ sugar and cinnamon.
6. Immediately after baking, roll muffins in melted butter, then in cinnamon-sugar mixture.
7. Serve hot ... with coffee or ice cold milk, preferably!