

Sugar and Spice Muffins

1 3/4 cup plus 2 tablespoons baking mix
1/2 cup unsalted butter, melted (not hot!)
2/3 cup whole milk, room temperature
1 egg, beaten
1/2 teaspoon vanilla



1. Preheat oven to 425.
2. Lightly grease a mini-muffin tin with butter.
3. Combine melted butter and milk into a large bowl. Add egg and vanilla. Mix well. Add baking mix. Stir until batter is combined, but don't over stir.
4. Spoon the batter evenly into the mini-muffin tin.
5. Bake for 10 minutes (or until the tops are golden and a toothpick inserted in a muffin middle comes out clean).

While muffins are baking, melt **another** 1/4 cup butter and prepare cinnamon=sugar mixture (1/2 cup sugar + 1 teaspoon cinnamon) in a plastic bag. After muffins come out of the oven and have cooled, take them out of the pan. Brush them with butter and put them in a bag with the cinnamon sugar mixture. Shake, shake, shake. Take them out and repeat until all the muffins have had a chance to dance in the cinnamon sugar bag.

Makes 24 yummy mini-muffins to gobble up.

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