

Cinnamon Muffins

Ingredients:

- 2/3 cup butter or margarine
- 2/3 cup sugar
- 2 eggs
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon nutmeg
- 1 cup milk

Topping:

- 1 cup sugar
- 1 tablespoon cinnamon
- 1/3 cup butter or margarine, melted

Directions:

Preheat oven to 350. Grease a [Muffin Pan](#).

Cream together the margarine and sugar. Add eggs and beat well.

Combine the dry ingredients in a separate bowl and then add to creamed mixture or alternating with the milk and mix well.

Fill your greased muffin cups half-full. Bake for 15 to 20 minutes.

For the topping:

Mix together sugar and cinnamon.

Dip the muffins in melted butter and then in the cinnamon sugar.

Serve warm.

An alternative method is that you can actually spoon a tablespoon or so of the cinnamon/sugar mixture onto each unbaked muffin and swirl it with a butter knife before baking.